Skillet Steak with Garlic and Herbs

20 ounce bone in rib eye

2 Tablespoons olive oil

1 Tablespoon fresh rosemary, chopped

1 Tablespoon fresh thyme, chopped

1 teaspoon kosher salt

1/2 teaspoon pepper

2 cloves garlic, minced

1 lemon, quartered

2 sprigs fresh thyme

1 sprig fresh rosemary

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Let steak stand at room temperature for 30 minutes.

Season with chopped rosemary, thyme, salt and pepper.

Heat oil in cast iron skillet.

Add steak and garlic and cook 3 minutes per side.

Squeeze lemon wedges over steak and place wedges in skillet.

Transfer skillet to 415 degree oven and bake 8-10 minutes until desired doneness.

Top with thyme and rosemary sprig and baste with pan juices.

Let rest 5 minutes.