

Reverse-Seared Boneless Ribeye with Roasted Sweet Potatoes

Ingredients

Steak

- 1 boneless ribeye (about 2 inches thick)
- Salt
- Black pepper
- Sazon seasoning
- 2 tablespoons avocado oil

Sweet Potatoes

- 2 medium sweet potatoes, sliced into ½-inch rounds
- 1 tablespoon avocado oil
- Salt
- Sazon seasoning
- Badia Complete Seasoning

To Serve

- Cilantro-Lime Chimichurri (see separate recipe)

Instructions

1. Remove the ribeye from the refrigerator about 30 minutes before cooking.
2. Heat the oven to **250°F**.
3. Pat the steak completely dry and season generously on all sides with salt, pepper, and sazón.
4. Place on a baking sheet fitted with a rack, if available.
5. Roast until the internal temperature reaches **115°F**, flipping once about halfway through. A 2-inch steak will typically take **50-60 minutes**.
6. Remove from the oven and rest for **10 minutes**.
7. Pat dry again and lightly re-season.
8. Heat avocado oil in a cast-iron skillet over high heat until just smoking.
9. Sear for **30-60 seconds per side**, including the fat cap and edges, until a deep brown crust forms.
10. Rest for about **5 minutes** before slicing against the grain.

Sweet Potatoes

1. Toss the sweet potato rounds with avocado oil and seasonings.
2. Place on a baking sheet alongside the steak while it roasts.

3. Flip when you flip the steak.
4. After removing the steak, increase the oven temperature to **385°F**.
5. Continue roasting until browned, caramelized, and tender.

Serve

Slice the ribeye thinly and spoon plenty of Cilantro-Lime Chimichurri over the steak.
Serve with the roasted sweet potatoes.