

Ribeye Steak Crostinis: The Perfect Holiday Appetizer to Wow Your Guests

The holidays are all about indulgent flavours and creating memorable moments with family and friends. These Ribeye Steak Crostinis made with Nutrafoods' grass-fed, ribeye steaks are the perfect start to your holiday recipe series. Tender, juicy steak paired with a crispy, garlicky crostini and a zesty garlic aioli—this appetizer will leave your guests raving!

Ingredients:

- **Nutrafoods ribeye steak**
- **Baguette or ciabatta**
- **Garlic**
- **Rosemary**
- **Butter**
- **Chives**
- **Salt and pepper**

For the Garlic Aioli Sauce

- **Dijon mustard**
- **Mayonnaise**
- **Garlic (minced)**
- **Lemon juice**
- **Salt and pepper**



Instructions:

1. **Season the Steak:** Generously season the Nutrafarm's ribeye steak with salt and pepper. Sear it on high heat for 3–4 minutes per side to achieve a perfect medium-rare (or to your desired doneness). Allow the steak to rest for 15 minutes before slicing to retain all those delicious juices.
2. **Toast the Bread:** Slice the baguette or ciabatta into thin pieces. Toast in the oven at 375°F (190°C) for about 5 minutes, or until golden and crispy.
3. **Garlic Infusion:** Once toasted, rub a peeled clove of garlic on each warm slice to infuse it with a savoury aroma.
4. **Assemble the Crostinis:** Thinly slice the rested ribeye steak and place a slice on each piece of toasted bread.
5. **Add the Aioli:** Top each crostini with a dollop of the garlic aioli sauce and sprinkle with freshly chopped chives for a burst of flavour and colour.



Why Choose Nutrafarm's' Grass-Fed Ribeye Steaks?

Nutrafarm's' grass-fed, free-range ribeye steaks are raised with care, ensuring high-quality, tender, and flavourful beef. Grass-fed beef is not only rich in taste but also offers health benefits like higher levels of omega-3 fatty acids and vitamins. Serve your family and friends a dish you can feel good about!

[Discover More About Nutrafarm's' Grass-Fed Beef](#)

Make Your Holidays Unforgettable

These Ribeye Steak Crostinis are an easy yet elegant way to kick off your holiday gatherings. With premium grass-fed beef, crunchy toasted bread, and a creamy garlic aioli, this appetizer hits all the right notes. Serve them at your next party and get ready to impress!

Happy Holidays and Bon Appétit!

