



**Gourmet Italian Rib Eye Steaks  
with Brown Butter Pesto Sauce and Crispy Morel Mushrooms**

4 to 6 fresh morel mushrooms\*  
1 to 2 Tablespoons all purpose flour  
1 Tablespoon butter  
1/2 Tablespoon olive oil  
1-1/2 Tablespoons basil pesto  
2 The Herbivorous Butcher Vegan Rib Eye Steaks\*  
Salt and black pepper as desired  
Olive oil cooking spray  
Serve with garnish: sliced watermelon radishes; basil sprigs

Clean mushrooms with damp cloth or rinse with water; pat dry. Make sure to remove all dirt without making them too wet. Slice them lengthwise. Place about 1 Tablespoon all purpose flour on waxed paper sheet. Toss mushrooms in flour; roll in flour until completely coated.

In a 10 inch skillet, melt butter with oil. Drop flour covered morels into the heated pan; flip mushrooms over to brown all sides; remove mushrooms from skillet when crispy. Stir 1-1/2 Tablespoons prepared basil pesto into pan drippings. Set aside.

Meanwhile, sprinkle rib eye steaks on both sides with salt and black pepper. Spray grill pan with olive oil; heat pan on medium high heat until hot; reduce heat to medium. Place steaks on grill pan; grill 2 to 3 minutes on each side or until steaks are browned with grill marks and hot. Drizzle and brush the top of steaks generously with reserved

brown butter pesto sauce. Serve warm with crispy mushrooms, Italian pasta salad, sliced watermelon radishes, and garnish with basil sprigs as desired.

Yield: Serves 2 steaks with mushrooms

\*If morel mushrooms aren't available, substitute your favorite mushrooms.

**Cook's Note:** These were so delicious that you will want to prepare four steaks. You can cut up any leftover steaks into smaller pieces and toss it with any leftover pasta salad. This one is a winner!

**About the Recipe:** The vegan rib eye steaks are tender and flavorful with the brown butter pesto glaze. They make a perfect Italian dinner for a special occasion with some crispy mushrooms, colorful pasta salad, and glasses of red wine. Bon Appétit