

Coffee-Rubbed Steak

Indulge in a unique flavor experience with this coffee-rubbed steak recipe. The rich aroma of coffee enhances the savory taste of the steak, creating a deliciously bold dish.



Main Dish

20 min

Total time

Medium

Difficulty

400

kcal / serving

Ingredients

- 1 medium-sized steak
- 2 tbsp ground coffee
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1 tbsp olive oil

Steps

- 1 In a small bowl, mix the ground coffee, salt, black pepper, garlic powder, and paprika.
- 2 Rub the spice mixture on both sides of the steak.
- 3 Heat olive oil in a skillet over medium-high heat.
- 4 Cook the steak to your desired level of doneness, about 3-4 minutes per side for medium-rare.
- 5 Let the steak rest for a few minutes before slicing and serving.