Best Ribeye Steak

Ingredients

- 1 2-inch thick bone-in ribeye steak (about 2 lbs.)
- Kosher salt
- Freshly ground black pepper
- 1 tbsp. extra-virgin olive oil
- 2 tbsp. unsalted butter
- 3 garlic cloves, lightly smashed
- 2-3 sprigs fresh thyme
- 2-3 sprigs fresh rosemary
- Flaky sea salt

Directions

1. On a plate, season steak generously with salt and pepper. Let sit up to 30 minutes to let steak come to room temperature.
2. In a large cast-iron skillet over medium high, heat oil until very hot. Add steak and cook until a dark crust forms on the bottom side, about 6 to 7 minutes.
3. Flip the steak and cook, undisturbed, 6 minutes more.
4. Reduce heat to medium low and add butter, garlic, thyme, and rosemary. Continue cooking, using a spoon to baste the steak with the butter in the bottom of the pan and flipping the steak halfway through, until steak is medium-rare (about 120°), about 5 minutes more.
5. Remove steak to a cutting board and let rest 10 minutes before slicing. Sprinkle with flaky sea salt before serving.