



Steak & Shrimp Surf and Turf



3 Servings



35 minutes

Ingredients :

- 2 steaks (any preferred cut)
- Salt
- pepper
- garlic powder
- 2 tbsp olive oil
- 2 tbsp butter
- 8–10 shrimp
- peeled and deveined
- 1tbsp lemon juice
- Fresh parsley
- Lemon wedges



Instructions :

1. Pat steaks dry and season with salt, pepper, and garlic powder. Let sit for 15 minutes to ensure even cooking.
2. Preheat oven to 400 °F. Sear steaks in a hot oven-safe skillet for 2 minutes per side, then transfer skillet to the oven.
3. Roast for 6–8 minutes depending on thickness and desired doneness. Remove and tent with foil to rest.
4. Melt butter in a separate pan over medium heat. Cook shrimp for 2 minutes per side, adding lemon juice after flipping.
5. Plate steaks and shrimp together, garnish with parsley and lemon wedges, and serve with your favorite sides.