



Grilled Steak and Shrimp with Lemon Herb Butter



2 Servings



30 minutes

Ingredients :

- 2 steaks (your preferred cut)
- Salt and pepper
- 8–10 shrimp
- Skewers (if grilling small shrimp)
- 3 tbsp softened butter
- Zest of 1 lemon
- 1 garlic clove
- 1tbsp parsley
- 1tsp thyme



Instructions :

1. Mix softened butter with lemon zest, garlic, parsley, and thyme to create lemon herb butter. Set aside.
2. Preheat grill to high heat, oil the grates, season steaks with salt and pepper, and skewer shrimp if needed.
3. Grill steaks for 4–5 minutes per side for medium doneness, then rest on a plate.
4. Grill shrimp for 2–3 minutes per side until pink, opaque, and lightly charred.
5. Top hot steaks and shrimp with generous spoonfuls of the lemon herb butter and serve immediately.