



# H i b a c h i   S t y l e S t e a k   a n d   S h r i m p



2 Servings



22 minutes

## Ingredients :

- 1 steak
- cut into bite -sized cubes
- 8–10 shrimp
- Salt and pepper
- 1tbsp soy sauce (plus extra for finishing )
- 2 tbsp oil
- 1–2 tbsp butter
- 2 cloves garlic
- Lemon wedges
- Optional : sesame seeds



## Instructions :

1. Season steak cubes and shrimp with salt , pepper , and soy sauce .
2. Heat a flat griddle or large skillet over high heat with oil until very hot .
3. Cook steak for 2–3 minutes , flipping to brown all sides , then push to one side .
4. Add butter and shrimp to the open area ; cook 2 minutes per side , then toss with garlic and extra soy sauce .
5. Finish with a squeeze of lemon , sprinkle with sesame seeds , and serve over fried rice or noodles .