

When I Want to Impress Without Stress, I Make This Surf-and-Turf Cheesy Garlic Bread

Here's how I build this masterpiece from start to finish.



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

You'll Need

For the Garlic Bread Base: 1 loaf French bread, sliced in half lengthwise 1/2 cup unsalted butter, melted 4 cloves garlic, minced 1 tablespoon fresh parsley, chopped Salt and black pepper to taste:

DIRECTIONS

1. steps are simple, but the payoff is huge.
2. Ingredients : You'll Need
3. For the : Garlic Bread Base:
4. 1 loaf French bread, sliced in half lengthwise
5. 1/2 cup unsalted butter, melted
6. 4 cloves garlic, minced
7. 1 tablespoon fresh parsley, chopped
8. Salt and black pepper to taste
9. For the : Steak & Shrimp Topping:
10. 1/2 lb ribeye or sirloin steak, cut into bite-sized pieces
11. 1/2 lb large shrimp, peeled and deveined
12. 2 tablespoons olive oil
13. 1 teaspoon paprika
14. 1/2 teaspoon garlic powder
15. 1 cup mozzarella cheese, shredded
16. 1/2 cup Parmesan cheese, grated
17. Fresh parsley, for garnish
18. How I : Make Loaded Steak & Shrimp Garlic Bread
19. Step 1: Toast the Bread
20. I preheat the oven to 375°F (190°C), then mix the melted butter, garlic, parsley, salt, and pepper in a small bowl. I generously brush the mixture onto both cut sides of the French bread and lay them on a baking sheet.
21. They bake for 8-10 minutes-just enough to get golden edges and a light crisp. This step is key. It ensures the bread holds up under all those toppings without getting soggy.

22. Step 2: Cook the Steak and Shrimp
23. While the bread is in the oven, I heat olive oil in a skillet over medium-high heat. I season the steak pieces with paprika, garlic powder, salt, and black pepper, then sear them for 2-3 minutes per side. Once they're browned and just cooked through, I set them aside.
24. In the same pan (because hello, flavor), I cook the shrimp until pink and opaque-about 2-3 minutes per side. Quick, easy, and done in one pan.
25. Step 3: Assemble the Loaded Bread

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/when-i-want-to-impress-without-stress-i-make-this-surf-and-turf-cheesy-garlic-bread/>