

Creamy Linguine with Grilled Steak and Shrimp - A Surf-and-Turf Pasta Experience You'll Crave

A creamy garlic-Parmesan sauce that clings to every strand of pasta



TIME
11 min

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INGREDIENTS

You'll Need

For the Pasta and Sauce: 12 oz linguine 1 tbsp olive oil 1/2 cup heavy cream ... cup grated Parmesan cheese ... cup chicken or vegetable broth 2 cloves garlic, minced Salt and black pepper, to taste Fresh parsley, chopped (for garnish):

For the Toasted Bread: 4 slices of rustic bread or baguette 1 tbsp melted butter 1 tsp fresh rosemary, finely chopped (optional):

DIRECTIONS

1. Step-by-: Step: How I Make It
2. Cook the : Pasta
3. I bring a large pot of salted water to a boil and cook the linguine until just al dente-about
4. 9-11 minutes
5. . I reserve about
6. 1/2 cup of pasta water
7. for the sauce, then drain and set aside.
8. Season and : Grill the Steak and Shrimp
9. In a small bowl, I mix the olive oil, garlic powder, paprika, oregano, salt, and pepper. I toss the steak cubes and shrimp in the mixture until coated evenly.
10. Using a hot grill pan or skillet, I sear the steak cubes for
11. 3-4 minutes
12. , turning to cook all sides evenly until they're medium-rare or done to your liking. I remove the steak and let it rest.
13. In the same pan, I add the shrimp and cook them for
14. 2-3 minutes per side
15. , until pink, lightly charred, and just cooked through.
16. Make the : Creamy Sauce
17. In a clean skillet, I heat a tablespoon of olive oil and sautØ the minced garlic until fragrant-about
18. . I pour in the broth and let it simmer, then stir in the heavy cream.
19. 2-3 minutes
20. , when the sauce starts to thicken slightly, I add the

Parmesan and season with salt and pepper. If it thickens too much, a splash of reserved pasta water smooths it right out.

21. Toss the : Pasta and Assemble
22. I add the cooked linguine to the skillet and toss to coat it evenly in the creamy sauce. I then plate the pasta and top it with the grilled steak cubes and shrimp.
23. A sprinkle of chopped parsley finishes it off with a fresh, herbaceous touch.
24. Toast the : Bread
25. I brush the bread slices with melted butter and sprinkle with rosemary. I toast them on a grill pan for

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