

Grilled T-Bone Steak with Shrimp, Baked Potato, and Corn - The Ultimate Surf-and-Turf Feast

Why This Surf-and-Turf Plate Works



OVEN
400°F

TIME
60 min

TEMP
140°F

PRINT
Recipe Card

INGREDIENTS

You'll Need

For the T-Bone Steak: 1 T-Bone steak (1-1.5 inches thick) Olive oil Salt and black pepper Garlic powder Fresh rosemary sprigs 1 tbsp butter:

For the Shrimp: 1 lb large shrimp, peeled and deveined 1 tbsp olive oil 1 tsp paprika $\frac{1}{2}$ tsp garlic powder Salt and black pepper Fresh lemon wedges:

For the Baked Potatoes: 2 large russet potatoes Olive oil Salt $\frac{1}{2}$ cup shredded cheddar cheese ... cup bacon bits 2 tbsp sour cream 2 tbsp chopped green onions:

For the Corn on the Cob: 4 ears of corn, husked 2 tbsp butter Salt and pepper Chopped parsley or cilantro (optional) How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Start with the : Baked Potatoes
3. Preheat the oven to
4. 400°F (200°C)
5. . Scrub the russet potatoes, pat them dry, rub them with olive oil, and sprinkle generously with salt.
6. Pierce each potato with a fork and bake directly on the oven rack for
7. 45-60 minutes
8. , or until tender inside.
9. Grill the T-: Bone Steak
10. While the potatoes bake, I bring the steak to room temperature and preheat my grill or grill pan over medium-high heat.
11. I brush both sides of the steak with olive oil and season generously with salt, pepper, and garlic powder.
12. 4-5 minutes per side
13. for medium-rare, adjusting time based on your preferred doneness. In the last minute, I add a sprig of rosemary and a tablespoon of butter, basting the steak with the melted butter for that extra flavor hit.
14. I let the steak rest, loosely covered, for
15. before slicing.
16. Cook the : Shrimp
17. In a bowl, I toss the peeled shrimp with olive oil, paprika, garlic powder, salt, and pepper.
18. Using a skillet or grill pan, I cook them over medium-high heat for

19. 2-3 minutes per side
20. , just until pink and slightly charred. A squeeze of lemon over the top brightens everything.
21. Boil the : Corn
22. Bring a large pot of water to a boil and cook the corn for
23. 7-10 minutes
24. , until tender.
25. Once done, I slather each ear with butter and season with salt and pepper. A sprinkle of chopped parsley or cilantro adds a nice touch of color.

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

Original recipe: <https://chefmaniac.com/grilled-t-bone-steak-with-shrimp-baked-potato-and-corn-the-ultimate-surf-and-turf-feast/>