

Grilled Steak and Shrimp with Creamy Pasta - A Luxurious Surf-and-Turf Pasta You'll Love to Plate

Grilled steak brings bold, juicy flavor



TIME
5 min

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INGREDIENTS

You'll Need

For the Steak: 1 lb ribeye or filet mignon Salt and freshly cracked black pepper 1 tbsp olive oil 1 tbsp butter Fresh thyme or rosemary (optional):

For the Shrimp: 8 large shrimp, peeled and deveined 1 tbsp olive oil 1 clove garlic, minced 1 tbsp lemon juice Salt and freshly cracked black pepper Fresh parsley, for garnish:

For the Creamy Pasta: 8 oz fettuccine or your favorite pasta 1 tbsp olive oil 1 clove garlic, minced 1 cup heavy cream 1/2 cup grated Parmesan cheese Salt and black pepper, to taste Fresh basil or parsley, for garnish How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Grill the : Steak
3. I season the
4. generously on both sides with
5. salt and black pepper
6. cast-iron skillet or grill pan
7. and sear the steak for about
8. 4-5 minutes per side
9. for medium-rare, depending on thickness. In the final minute, I add
10. and optional
11. , spooning the melted butter over the steak to baste it.
12. I remove the steak from the pan and let it
13. rest for 5-10 minutes
14. . Resting helps the juices redistribute and keeps every bite tender.
15. SautØ the Shrimp
16. In a clean skillet, I heat
17. over medium-high heat. I add
18. and cook for 30 seconds until fragrant.
19. Then I add the
20. , season with salt and pepper, and sautØ for about
21. 2-3 minutes per side
22. until they're pink and opaque.

23. A quick squeeze of
24. fresh lemon juice
25. over the shrimp brightens them up before I set them aside.

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Original recipe: <https://chefmaniac.com/grilled-steak-and-shrimp-with-creamy-pasta-a-luxurious-surf-and-turf-pasta-youll-love-to-plate/>