

## This Surf and Turf with Mac and Cheese, Mashed Potatoes, and Greens Is the Decadent Dinner You Deserve

Indulgent Surf and Turf with Creamy Sides



**TIME**  
**90 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

You'll Need (Serves 2-4 | Prep Time: 30 mins | Cook Time: 45-60 mins)

### DIRECTIONS

1. Step-by-: Step: How I Make This Indulgent Surf and Turf Dinner
2. Start with the : Creamy Sides
3. I always begin with the
4. mac and cheese
5. mashed potatoes
6. -they can keep warm while I cook the seafood and steak.
7. For the : Mac and Cheese:
8. Cook macaroni and set aside.
9. In a saucepan, melt butter, stir in flour to make a roux, and slowly whisk in the milk.
10. Simmer until thickened, then melt in both cheeses. Season with salt and pepper.
11. Stir in the macaroni and keep warm.
12. For the : Mashed Potatoes:
13. Boil the potatoes in salted water until fork-tender (15-20 mins).
14. Drain, mash with butter and cream, season with salt and pepper, and set aside.
15. Sear the : Steak
16. Season the steak with salt and pepper.
17. Sear in a hot skillet with olive oil for 4-5 minutes per side.
18. In the last minute, add butter and fresh rosemary or thyme, spooning melted butter over the top.

19. Remove and rest for 5-10 minutes.
20. Cook the : Shrimp
21. In a skillet, heat olive oil and sauté garlic until fragrant.
22. Add shrimp, season, and cook for 2-3 minutes per side.
23. Finish with lemon juice and parsley.
24. Broil or : Grill the Lobster
25. Brush the split lobster tails with butter, garlic, lemon, salt, and pepper.

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

Original recipe: <https://chefmaniac.com/this-surf-and-turf-with-mac-and-cheese-mashed-potatoes-and-greens-is-the-decadent-dinner-you-deserve/>