

Smoky, Savory, and Satisfying: My Favorite Grilled T-Bone Steak with Shrimp and Sides

: You get rich steak, juicy shrimp, comforting carbs, and a pop of sweetness from the corn.



OVEN
400°F

TIME
20 min

TEMP
140°F

PRINT
Recipe Card

INGREDIENTS

You'll Need (Serves 2 | Prep Time: 20 minutes | Cook Time: 45-60 minutes)

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

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

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

DIRECTIONS

1. Ingredients : You'll Need
2. (Serves 2 | Prep Time: 20 minutes | Cook Time: 45-60 minutes)
3. For the T-: Bone Steak:
4. 1 T-Bone steak (about 1 to
5. 5 inches thick)
6. Salt and freshly cracked black pepper
7. Garlic powder
8. Fresh rosemary sprigs
9. 1 tablespoon butter
10. For the : Shrimp:
11. 1 lb large shrimp, peeled and deveined
12. 1 tablespoon olive oil
13. 1 teaspoon paprika
14. $\frac{1}{2}$ teaspoon garlic powder
15. Salt and pepper, to taste
16. Fresh lemon wedges
17. For the : Baked Potatoes:
18. 2 large russet potatoes
19. Salt, to taste
20. $\frac{1}{2}$ cup shredded cheddar cheese
21. ... cup bacon bits
22. 2 tablespoons sour cream
23. 2 tablespoons chopped green onions
24. For the : Corn on the Cob:
25. 4 ears of corn, husked

