

Surf and Turf with Garlic Butter Shrimp and Filet Mignon

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OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Filet Mignon:

2 (6-8 oz) filet mignon steaks

1 tbsp olive oil

2 tbsp unsalted butter

2 cloves garlic, minced

1 tsp fresh rosemary, chopped

1 tsp fresh thyme, chopped

Salt and black pepper, to taste

For the Garlic Butter Shrimp:

12 large shrimp, peeled and deveined

½ tsp red pepper flakes (optional)

1 tbsp lemon juice

1 tbsp fresh parsley, chopped

For the Roasted Baby Potatoes:

1 lb baby potatoes, halved

2 tbsp olive oil

1 tsp garlic powder

1 tsp paprika

1 tsp fresh thyme

DIRECTIONS

1. **Roast the Potatoes:** Preheat oven to 400°F (200°C). Toss halved baby potatoes with olive oil, garlic powder, paprika, thyme, salt, and pepper. Spread on a baking sheet and roast for 25-30 minutes, flipping halfway through, until crispy and golden.
2. **Cook the Filet Mignon:** Season steaks generously with salt and pepper. Heat olive oil in a cast-iron skillet over high heat. Sear steaks for 3-4 minutes per side for medium-rare. Reduce heat to medium, add butter, garlic, rosemary, and thyme. Baste with butter for 1-2 more minutes. Transfer steaks to a plate and rest 5 minutes.
3. **Prepare the Garlic Butter Shrimp:** In the same skillet, melt butter over medium heat. Add garlic and red pepper flakes. Add shrimp and cook 2 minutes per side. Stir in lemon juice and parsley. Remove from heat.
4. **Plate and Serve:** Place filet mignon on plates and top with garlic butter sauce. Surround with shrimp and roasted potatoes. Garnish with extra parsley and lemon wedges if desired.

TIPS FOR SUCCESS

Use a meat thermometer for perfect doneness: 130°F for medium-rare.

Don't overcook shrimp -they only need 4 minutes total!

Swap filet mignon for ribeye or NY strip if you prefer. ?

