

## Cajun Steak and Shrimp Skillet - A Bold, Flavor-Packed Surf & Turf Feast

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**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Steak:

- 1 lb steak (ribeye, sirloin, or your favorite cut), sliced into strips
- 1 tbsp olive oil
- 1 tbsp Cajun seasoning
- 2 cloves garlic, minced
- Salt and black pepper, to taste

For the Shrimp:

- 1 lb shrimp, peeled and deveined
- 1 tbsp fresh lemon juice
- ... tsp smoked paprika (optional)

For Garnish & Serving:

- Fresh parsley
- Lemon wedges

Optional sides: steamed rice, garlic bread, or roasted vegetables

Step-by-Step Instructions:

- 1 Season the Steak:
- 2 Cook the Steak:
- 3 Season the Shrimp:
- 4 Cook the Shrimp:
- 5 Assemble & Serve:

Tips for Success:

- Use jumbo shrimp for a meatier bite.
- Don't overcook the shrimp-they cook fast and can turn rubbery quickly.

If you're sensitive to spice, cut the Cajun seasoning in half and add extra lemon juice.  
Want even more richness? Finish with a pat of butter melted over the top.

**Serving Suggestions & Pairings:**

Fluffy white rice or garlic mashed potatoes

Roasted green beans or asparagus

Crusty garlic bread to mop up the juices

Or round it out with: Tomato Skillet with Okra and Sausage for Southern flair

Dorito Casserole for a crunchy, cheesy side

One-Pan Breakfast Bake if you're going full-on brunch style

**Make-Ahead & Storage:**

**Fridge:** Store leftovers in an airtight container for up to 3 days.

**Freezer:** You can freeze cooked steak and shrimp separately for up to 2 months.

## DIRECTIONS

1. **Season the Steak:** In a bowl, toss steak strips with olive oil, Cajun seasoning, garlic, salt, and pepper until well coated.
2. **Cook the Steak:** Heat a large skillet or grill pan over medium-high heat. Sear steak strips for 3-4 minutes per side until golden and cooked to your preferred doneness. Remove and set aside.
3. **Season the Shrimp:** In a separate bowl, toss shrimp with olive oil, Cajun seasoning, garlic, lemon juice, paprika, salt, and pepper.
4. **Cook the Shrimp:** In the same skillet, add more oil if needed. Cook shrimp for 2-3 minutes per side until pink and opaque. Remove from heat.
5. **Assemble & Serve:** Arrange steak and shrimp on a large serving platter or individual plates. Garnish with fresh parsley and lemon wedges. Serve with your favorite side dishes.
6. **Tips for Success:** Use jumbo shrimp for a meatier bite.
7. **Don't overcook the shrimp—they cook fast and can turn rubbery quickly.**
8. **If you're sensitive to spice, cut the : Cajun seasoning in half and add extra lemon juice.**
9. **Want even more richness? Finish with a pat of butter melted over the top.**
10. **Serving Suggestions & Pairings:** This dish is delicious as-is but turns into a complete meal with:
  11. Fluffy white rice or garlic mashed potatoes
  12. Roasted green beans or asparagus
  13. Crusty garlic bread to mop up the juices
  14. Or round it out with: Tomato Skillet with Okra and

Sausage for Southern flair

15. Dorito : Casserole for a crunchy, cheesy side
16. One-: Pan Breakfast Bake if you're going full-on brunch style
17. Make-Ahead & Storage: Fridge: Store leftovers in an airtight container for up to 3 days.
18. Freezer: You can freeze cooked steak and shrimp separately for up to 2 months.
19. Reheat: Gently reheat in a skillet to preserve the texture of both proteins.
20. More Hearty Dishes You'll Love: If you loved this recipe, here are more bold and satisfying meals:
21. Chicken : Enchiladas - saucy, cheesy, and great for feeding a crowd
22. Crockpot : Nacho Dip - perfect appetizer before your Cajun feast
23. Easy : Turkey Wings - slow-cooked and packed with comfort
24. Final Thoughts: This Cajun Steak and Shrimp Skillet brings everything to the table-flavor, ease, and that irresistible sizzle. It's the kind of meal that feels like a splurge but is simple enough to make any night of the week.
25. Try it, tag your feast, and follow along at :  
ChefManiac for more bold, flavorful recipes that never disappoint.

## TIPS FOR SUCCESS

Use jumbo shrimp for a meatier bite.

Don't overcook the shrimp-they cook fast and can turn rubbery quickly.

If you're sensitive to spice, cut the Cajun seasoning in half and add extra lemon juice.

Finish with a pat of butter melted over the top.

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

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