

## Marry Me Surf 'N Turf - The Ultimate Romantic Steak and Shrimp Dinner

Ready to wow your dinner date-or yourself? This



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

For the Steak:

2 filet mignon or ribeye steaks

1 tbsp olive oil

1 tsp garlic powder

$\frac{1}{2}$  tsp smoked paprika

Salt and black pepper, to taste

For the Shrimp:

$\frac{1}{2}$  lb large shrimp, peeled and deveined

1 tbsp butter

$\frac{1}{2}$  tsp garlic powder

... tsp red pepper flakes (optional)

Juice of  $\frac{1}{2}$  lemon

For the "Marry Me" Sauce:

2 tbsp butter

4 garlic cloves, minced

$\frac{1}{2}$  cup sun-dried tomatoes, chopped

1 cup heavy cream

$\frac{1}{2}$  cup chicken broth

$\frac{1}{2}$  cup grated Parmesan cheese

1 tsp Italian seasoning

$\frac{1}{2}$  tsp red pepper flakes (optional)

1 tbsp Dijon mustard

1 tbsp fresh basil, chopped

### DIRECTIONS

1. Cook the Steak: Season steaks with garlic powder, smoked paprika, salt, and pepper. Heat olive oil in a cast iron skillet over medium-high heat. Sear steaks 3-4 minutes per side or until desired doneness. Remove and let rest.
2. Cook the Shrimp: In the same skillet, melt 1 tbsp butter. Add shrimp, garlic powder, pepper flakes, salt, and pepper. SautØ 2-3 minutes per side until pink and opaque. Squeeze lemon juice over shrimp and set aside.
3. Make the "Marry Me" Sauce: Melt 2 tbsp butter in the skillet. Add minced garlic and sautØ for 1 minute. Stir in sun-dried tomatoes and cook another minute.
4. Pour in cream and chicken broth. Stir in Parmesan, Italian seasoning, Dijon mustard, lemon juice, and red pepper flakes. Let simmer 2-3 minutes until thickened slightly. Add basil, and season to taste.
5. Combine and Serve: Return steaks and shrimp to the skillet, spooning sauce over the top. Simmer 2-3 minutes to warm through. Garnish with extra basil or Parmesan. Serve immediately-preferably with wine and candlelight. ?

## TIPS FOR SUCCESS

Let the steaks rest after cooking for juicier results.

Use a microplane to grate Parmesan for the smoothest melt.

Substitute with chicken or salmon if you want a more budget-friendly option.

Add a splash of white wine to the sauce for extra depth.

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

Original recipe: <https://chefmaniac.com/marry-me-surf-n-turf-the-ultimate-romantic-steak-and-shrimp-dinner/>