

Surf and Turf Delight: Filet Mignon with Shrimp Topping

There's something undeniably indulgent about combining land and sea in a single dish. The



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30 min

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INGREDIENTS

For the Filet Mignon:

4 filet mignon steaks (6 oz each)

2 tablespoons olive oil

1 teaspoon garlic powder

1 teaspoon paprika

Salt and black pepper to taste

For the Shrimp Topping:

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

1 tablespoon olive oil

2 garlic cloves, minced

... cup diced tomatoes

2 tablespoons fresh parsley, chopped

1 tablespoon lemon juice

Salt and pepper to taste

For the Sauce:

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

2 tablespoons unsalted butter

1 teaspoon Worcestershire sauce

DIRECTIONS

1. Cook the Steaks: Preheat a skillet over medium-high heat.
2. Rub steaks with olive oil, garlic powder, paprika, salt, and pepper.
3. Sear each steak for 3-4 minutes per side for medium-rare, or adjust based on your preferred doneness.
4. Remove steaks and let them rest, loosely covered with foil.
5. Make the Shrimp Topping: In the same skillet, heat 1 tbsp of olive oil.
6. Add minced garlic and shrimp; cook until shrimp turn pink, about 3 minutes.
7. Add diced tomatoes, lemon juice, parsley, salt, and pepper.
8. Stir and cook for another minute, then remove from heat.
9. Make the Sauce: Deglaze the pan with beef broth, scraping up brown bits.
10. Add butter and : Worcestershire sauce; simmer 2 minutes until slightly thickened.
11. Assemble the Dish: Place filet mignon steaks on plates.
12. Spoon shrimp mixture on top of each steak.
13. Drizzle generously with the warm beef butter sauce.
14. Garnish with extra parsley and serve hot.

SWAPS & NOTES

& Swaps Steak Cut: You can substitute filet mignon with sirloin or ribeye if desired.

Seafood Variation: Swap shrimp for scallops or even lump crab meat for a twist.

Herb Ideas: Thyme or chives work well in place of parsley.

Cook the Steaks Preheat a skillet over medium-high heat.

TIPS FOR SUCCESS

Room-Temperature Meat: Let your steaks sit out for 30 minutes before cooking for even searing.

Don't Crowd the Pan: Sear in batches if needed to keep the skillet hot.

Resting Matters: Always rest steak at least 5 minutes to retain juices.

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

Original recipe: <https://chefmaniac.com/surf-and-turf-delight-filet-mignon-with-shrimp-topping/>