

Surf and Turf Dinner: Garlic Butter Steak, Shrimp, and Creamy Mash

Some meals just scream "treat yourself," and this one does it with a buttery roar.



TIME
15 min

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INGREDIENTS

For the Steak:

- 2 filet mignon or ribeye steaks
- 1 tbsp olive oil
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1 tbsp butter

2 cloves garlic, smashed

For the Garlic Butter Shrimp:

- 8 large shrimp, peeled & deveined
- 2 tbsp butter
- 2 cloves garlic, minced
- 1/2 tsp salt
- 1 tbsp lemon juice
- 1 tbsp fresh parsley, chopped

For the Mashed Potatoes:

- 4 large potatoes, peeled & cubed
- 1/4 cup butter
- 1/2 cup heavy cream

For the Garlic Butter Sauce:

- 3 tbsp butter
- 1 tbsp Worcestershire sauce
- 1/2 tsp smoked paprika

DIRECTIONS

1. Cook the Mashed Potatoes: Boil peeled, cubed potatoes until fork-tender (about 15 minutes).
2. Drain, mash, and stir in butter, heavy cream, garlic powder, and salt.
3. Keep warm while preparing steak and shrimp.
4. Prepare the Steak: Rub steaks with olive oil, salt, black pepper, and garlic powder.
5. Heat skillet or grill to medium-high.
6. Sear steaks for 3-4 minutes per side for medium-rare.
7. Add butter and smashed garlic in the last minute, basting steaks.
8. Let rest 5 minutes before slicing.
9. Cook the Garlic Butter Shrimp: In a pan, melt butter and sauté garlic until fragrant.
10. Add shrimp, season with salt and pepper.
11. Cook 2-3 minutes per side until pink and opaque.
12. Finish with lemon juice and chopped parsley.
13. Make the Garlic Butter Sauce: In a small saucepan, melt butter and sauté minced garlic.
14. Stir in : Worcestershire sauce, smoked paprika, and parsley.
15. Simmer for 1-2 minutes and keep warm.
16. Assemble & Serve: Plate mashed potatoes as the base.
17. Add steak slices on top, followed by shrimp.
18. Drizzle with garlic butter sauce and garnish with parsley.
19. Serve hot and devour!

SWAPS & NOTES

Steak cuts : Sirloin or New York strip can replace filet or ribeye.

Shrimp : Use scallops for a twist or omit for a land-and-land feast.

Dairy-free option : Swap butter and cream for plant-based versions.

Cook the Mashed Potatoes Boil peeled, cubed potatoes until fork-tender (about 15 minutes).

TIPS FOR SUCCESS

Room temp steaks sear better-take them out of the fridge 30 minutes before cooking.

Don't overcook shrimp -they only need a few minutes.

Mash with warm cream and butter for fluffier, creamier potatoes.

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

Original recipe: <https://chefmaniac.com/surf-and-turf-dinner-garlic-butter-steak-shrimp-and-creamy-mash/>