

This Steak and Shrimp Plate with Mashed Potatoes Is the Ultimate Comfort Meal

Steak with Shrimp, Mashed Potatoes, Broccoli, and a Roll ??



OVEN
325°F

TIME
5 min

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INGREDIENTS

For the Steak:

- 2 ribeye or sirloin steaks
- 1 tbsp olive oil
- Salt and black pepper, to taste
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp dried thyme

For the Shrimp Skewer:

- 8 large shrimp, peeled and deveined
- 1 tsp paprika
- $\frac{1}{2}$ tsp cayenne pepper (optional)

For the Mashed Potatoes:

- 4 large potatoes, peeled and diced
- ... cup butter
- $\frac{1}{2}$ cup heavy cream
- Salt and pepper, to taste
- ... cup shredded cheddar cheese (optional)

Bacon bits (optional)

For the Cheesy Broccoli:

- 2 cups broccoli florets
- $\frac{1}{2}$ cup shredded cheddar cheese
- 2 tbsp butter

For the Dinner Rolls:

- 4 soft dinner rolls (store-bought or homemade)

DIRECTIONS

1. Prepare the Steak: Preheat a grill or heavy skillet over medium-high heat. Rub steaks with olive oil and season with salt, pepper, garlic powder, onion powder, and thyme. Grill or sear for 4-5 minutes per side (for medium-rare), or to your preferred doneness. Let rest for 5 minutes before serving.
2. Cook the Shrimp Skewers: In a bowl, toss shrimp with olive oil, paprika, garlic powder, cayenne, salt, and pepper. Thread onto skewers and grill or sauté for 2-3 minutes per side, until opaque and lightly charred.
3. Make the Mashed Potatoes: Boil diced potatoes in salted water for 15 minutes, until fork-tender. Drain and mash with butter and heavy cream. Season to taste and top with cheddar cheese and bacon bits if desired.
4. Make the Cheesy Broccoli: Steam broccoli for 5-7 minutes until just tender. Drain and toss with butter, cheese, salt, and pepper.
5. Serve with Rolls: Warm the dinner rolls and serve on the side of your fully loaded plate.

