

Loaded Baked Potato with Steak, Shrimp & Broccoli - The Ultimate Comfort Meal

Loaded Baked Potato with Steak, Shrimp & Broccoli: A Complete Meal in a Potato



OVEN
400°F

TIME
50 min

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INGREDIENTS

2 large russet potatoes
½ lb steak, cut into bite-sized cubes
8 large shrimp, peeled and deveined
1 cup broccoli florets, steamed
1 cup shredded cheddar cheese
... cup heavy cream
1 tbsp butter
1 tbsp olive oil

Salt & black pepper, to taste

Fresh parsley, chopped (for garnish)

Substitutions & Tips:

Protein: Swap steak with grilled chicken or crispy bacon; shrimp with scallops or skip for veggie-only.

Potato: Sweet potatoes work beautifully here too.

Cheese Sauce: Use spicy queso for heat or add a pinch of cayenne.

Instructions ???:

1. Bake the Potatoes:
2. Cook the Steak & Shrimp:
3. Make the Cheddar Sauce:
4. Assemble:

Tips for Success:

Choose russet potatoes for fluffy interiors and crisp skin.

Don't overcook the shrimp-just until pink and

opaque.

Use freshly shredded cheese for the smoothest sauce.

Serving Suggestions:

Crockpot Nacho Dip as a party-starting appetizer.

Sheet Pan Quesadillas for a handheld side.

Instant Pot Lasagna if you're planning a feast.

Storage & Leftovers:

Fridge: Store potatoes and toppings separately in airtight containers for up to 3 days.

Reheat: Rewarm potatoes in the oven; reheat steak, shrimp, and sauce gently to avoid overcooking.

Freezer: Not recommended-dairy sauce and shrimp don't freeze well.

More Recipes You'll Love:

Dorito Casserole - another comfort food classic.

3-Ingredient Egg Wrap - for lighter meals or breakfast.

Final Thoughts:

DIRECTIONS

1. **Bake the Potatoes:** Preheat oven to 400°F (200°C). Prick potatoes with a fork and bake on a sheet for 45-50 minutes until tender. Slice open and fluff with a fork. ? Duration: 50 minutes
2. **Cook the Steak & Shrimp:** Season steak and shrimp with salt and pepper. In a skillet over medium-high heat, heat olive oil. Sear steak bites until browned and cooked through, about 3-4 minutes. Remove. Sauté shrimp in the same pan for 1-2 minutes per side until pink. ? Duration: 6 minutes
3. **Make the Cheddar Sauce:** In a small saucepan, melt butter. Add heavy cream and bring to a gentle simmer. Stir in cheddar cheese until fully melted and smooth. ? Duration: 5 minutes
4. **Assemble:** Top each baked potato with steak, shrimp, and steamed broccoli. Drizzle generously with the cheddar sauce. Garnish with chopped parsley. ? Duration: 5 minutes
5. **Tips for Success:** Choose russet potatoes for fluffy interiors and crisp skin.
6. Don't overcook the shrimp-just until pink and opaque.
7. Use freshly shredded cheese for the smoothest sauce.
8. **Serving Suggestions:** This potato is a full meal on its own, but you can pair it with:
9. Crockpot : Nacho Dip as a party-starting appetizer.
10. Sheet : Pan Quesadillas for a handheld side.
11. Instant : Pot Lasagna if you're planning a feast.
12. **Storage & Leftovers:** Fridge: Store potatoes and toppings separately in airtight containers for up to 3 days.

13. Reheat: Rewarm potatoes in the oven; reheat steak, shrimp, and sauce gently to avoid overcooking.
14. Freezer: Not recommended-dairy sauce and shrimp don't freeze well.
15. More Recipes You'll Love: Dorito Casserole - another comfort food classic.
16. 3-Ingredient Egg Wrap - for lighter meals or breakfast.
17. Final Thoughts: This Loaded Baked Potato with Steak, Shrimp & Broccoli isn't just a meal-it's an event. Flavor-packed, satisfying, and loaded in every sense of the word, it's a true showstopper. Whether you're treating yourself or feeding someone you love, this dish delivers every time.

TIPS FOR SUCCESS

Choose russet potatoes for fluffy interiors and crisp skin.

Don't overcook the shrimp-just until pink and opaque.

Use freshly shredded cheese for the smoothest sauce.

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

Original recipe: <https://chefmaniac.com/loaded-baked-potato-with-steak-shrimp-broccoli-the-ultimate-comfort-meal/>