

Cajun Shrimp-Topped Ribeye - Steak with Creamy Spicy Sauce

Steak Topped with Creamy Cajun Shrimp Sauce



TIME
5 min

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INGREDIENTS

Steaks: 2 ribeye steaks

Salt and pepper, to taste

$\frac{1}{2}$ tablespoon Cajun seasoning

Shrimp Sauce: 10 large shrimp, peeled and deveined

1 tablespoon Cajun seasoning (divided)

1 tablespoon butter

2 cloves garlic, minced

$\frac{1}{2}$ cup heavy cream

1 tablespoon olive oil

Ingredient Swaps and Notes:

Steak Choice: Filet mignon or strip steak work well if you prefer leaner cuts.

Cream Substitute: Use half-and-half or evaporated milk in a pinch, though sauce will be slightly lighter.

Spice Control: Adjust the amount of Cajun seasoning to tone the heat up or down.

Shrimp Alternative: Bay scallops or small scallops make a tasty swap.

Instructions:

Prepare Steaks Season both sides of ribeyes with salt, pepper, and half the Cajun seasoning.

Sear Steaks Heat olive oil in a skillet over medium-high heat.

Cook steaks to your preferred doneness (about 4-5 minutes per side for medium-rare).

Remove steaks, tent with foil, and let rest.

Make the Cajun Shrimp Sauce In the same skillet, melt butter and add minced garlic. SautØ until just fragrant (~30 seconds).

Add shrimp and remaining Cajun seasoning. Cook shrimp until pink and opaque, about 3-4 minutes.

Pour in heavy cream, stirring gently. Simmer for ~2 minutes until sauce thickens lightly.

Serve Place steaks onto plates and spoon creamy Cajun shrimp sauce over the top.

Tips for Success:

Rest your steak after cooking. It retains juices and stays moist.

Don't overcook shrimp-look for firm texture and opaque color.

Sauce thickness: If it's too thick, thin with a splash of broth or cream. Too thin? Let it simmer a little longer.

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store steak and sauce separately for up to 2 days. Reheat gently over low heat.

Freezer: Not ideal-cream sauce can separate when frozen.

Final Thoughts:

DIRECTIONS

1. Prepare : Steaks Season both sides of ribeyes with salt, pepper, and half the Cajun seasoning.
2. Sear : Steaks Heat olive oil in a skillet over medium-high heat.
3. Cook steaks to your preferred doneness (about 4-5 minutes per side for medium-rare).
4. Remove steaks, tent with foil, and let rest.
5. Make the : Cajun Shrimp Sauce In the same skillet, melt butter and add minced garlic. SautØ until just fragrant (~30 seconds).
6. Add shrimp and remaining : Cajun seasoning. Cook shrimp until pink and opaque, about 3-4 minutes.
7. Pour in heavy cream, stirring gently. Simmer for ~2 minutes until sauce thickens lightly.
8. Serve : Place steaks onto plates and spoon creamy Cajun shrimp sauce over the top.
9. Tips for Success: Rest your steak after cooking. It retains juices and stays moist.
10. Don't overcook shrimp-look for firm texture and opaque color.
11. Sauce thickness: If it's too thick, thin with a splash of broth or cream. Too thin? Let it simmer a little longer.
12. Serving Suggestions & Pairings: Make it a feast by serving with roasted vegetables, mashed potatoes, or a crisp green salad. Want to go bold? Add some cheesy indulgence with Beer Cheese Dip or Crockpot Nacho Dip as your appetizer. Wrap up with a sweet finish like Chocolate Chip Cookie Dough Brownie Bombs for dessert.
13. Storage & Leftovers: Fridge: Store steak and sauce separately for up to 2 days. Reheat gently over low

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14. Freezer: Not ideal-cream sauce can separate when frozen.
15. Final Thoughts: This Steak Topped with Creamy Cajun Shrimp Sauce is elevated comfort food that's easy enough for weeknights and impressive enough for company. It combines juicy, flavorful steak with a rich, spicy shrimp sauce that's nothing short of luxurious.
16. ? Made it at home? Share your thoughts and follow Chef Maniac for more restaurant-style recipes that anyone can master!

SWAPS & NOTES

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TIPS FOR SUCCESS

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