

Mozzarella-Stuffed Ribeye with Garlic Lemon Shrimp - A Surf & Turf Dream

Mozzarella-Stuffed Ribeye Steaks with Garlic Lemon Shrimp



OVEN
375°F

TIME
4 min

TEMP
140°F

PRINT
Recipe Card

INGREDIENTS

For the Stuffed Ribeye:

2 ribeye steaks (about 1 inch thick)
1 cup shredded mozzarella cheese
Salt and freshly ground black pepper
2 tablespoons olive oil

For the Garlic Lemon Shrimp:

1 lb (about 450g) shrimp, peeled and deveined
4 cloves garlic, finely chopped
1 lemon - juice and zest
1-2 tablespoons olive oil (as needed)
Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Prep the Ribeye Steaks:: Preheat oven to 375°F (190°C).
2. Slice a horizontal pocket into each steak-be careful not to cut all the way through.
3. Stuff each pocket with shredded mozzarella.
4. Season the outside of the steaks with salt and pepper.
5. Sear the Steaks:: Heat a large oven-safe skillet over medium-high heat and add a drizzle of olive oil.
6. Sear the steaks for 3-4 minutes on each side, until nicely browned.
7. Finish in the Oven:: Transfer the skillet to the preheated oven.
8. Bake for 10-15 minutes, depending on your desired doneness and steak thickness.
9. Remove from oven and let rest while you cook the shrimp.
10. Cook the Garlic Lemon Shrimp:: In the same skillet (wipe out excess fat if needed), heat a bit more olive oil.
11. SautØ the garlic until fragrant-about 30 seconds.
12. Add shrimp, lemon juice, and zest. Cook 3-4 minutes until shrimp are pink and opaque.
13. Season with salt, pepper, and garnish with parsley.
14. Serve It Up:: Plate the mozzarella-stuffed ribeye.
15. Spoon lemon-garlic shrimp generously on top.
16. Garnish with fresh parsley and extra lemon zest if desired.

SWAPS & NOTES

-juicy steak, gooey cheese, and tender shrimp with a bright citrusy twist-this is the dish you need.

These mozzarella-stuffed ribeye steaks are seared to perfection, then roasted and topped with garlicky, lemony shrimp for a luxurious surf-and-turf experience right from your kitchen.

It's bold, flavorful, and surprisingly simple to prepare.

Perfect for a date night, special occasion, or just a treat-yourself dinner. ? Why I Love This Recipe This dish hits the mark for all the senses.

TIPS FOR SUCCESS

Let the steaks rest after baking to retain juices.

Avoid overcooking the shrimp -they cook fast and stay tender if watched closely.

Use a meat thermometer : 130°F (54°C) for medium-rare, 140°F (60°C) for medium.

Don't overcrowd the pan when searing, or you'll steam instead of brown. ?

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

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