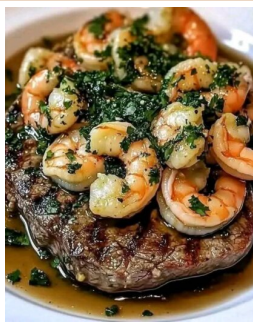


Surf & Turf Perfection: Steak & Shrimp with Zesty Chimichurri Sauce

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TIME
40 min

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INGREDIENTS

Ingredient Quantity Notes

For the Steak Ribeye Steaks (1 inch thick) 2
Approximately 1-1.5 lbs total Salt & Black Pepper
To Taste Be generous! Olive Oil 1 tbsp For searing:
For the Shrimp (Crevettes) Shrimp (Peeled &
Deveined) 1 lb Medium to large size Olive Oil 1
tbsp For cooking Garlic, minced 2 cloves Fresh is
best Smoked Paprika 1 tsp Adds depth Salt & Black
Pepper To Taste:

DIRECTIONS

1. Make the Zesty Chimichurri (10 Minutes): In a medium bowl, combine the finely chopped parsley, cilantro, minced garlic, red onion, and red pepper flakes.
2. Pour in the 1/2 cup of olive oil, red wine vinegar, and the fresh lime juice.
3. Season generously with salt and black pepper.
4. Stir well to combine. Taste and adjust seasoning as needed. Set aside to allow the flavors to truly meld and develop while you prepare the main course.
5. Prepare and Cook the Steaks (15 Minutes): Bring the steaks out of the refrigerator at least 30 minutes before cooking to allow them to come to room temperature. This is crucial for an even cook!
6. Pat the steaks dry with a paper towel and generously season both sides with salt and pepper.
7. Heat 1 tablespoon of olive oil in a cast-iron skillet or heavy-bottomed pan over medium-high heat until shimmering.
8. Sear the steaks for 4-5 minutes per side for medium-rare (internal temperature of 145°F/63°C). Adjust cook time for your desired doneness.
9. Remove the steaks from the pan and place them on a cutting board. Let them rest for 5 minutes before slicing. Do not skip the rest!
10. Cook the Crevettes (5 Minutes): While the steak rests, wipe out the pan (or use a separate pan) and heat 1 tablespoon of olive oil over medium heat.
11. Add the 2 cloves of minced garlic and sauté for about 30 seconds until fragrant.
12. Add the peeled and deveined shrimp, smoked paprika, salt, and pepper.

13. Cook for 2-3 minutes per side until the shrimp is pink, opaque, and perfectly cooked through.
14. Assemble and Serve (10 Minutes): Slice the rested steak against the grain into thick pieces.
15. Arrange the sliced steak and the cooked shrimp on a large platter or individual plates.
16. Generously drizzle the : Zesty Chimichurri sauce over the steak and shrimp.
17. Serve immediately with extra chimichurri on the side for dipping!

SWAPS & NOTES

For the Steak Ribeye Steaks (1 inch thick) 2 Approximately 1-1.5 lbs total Salt & Black Pepper To Taste Be generous!

Spice Level: The red pepper flakes in the chimichurri add a nice background heat.

If you prefer less heat, start with 1/2 teaspoon.

Chimichurri Herbs: If you're not a fan of cilantro, you can use all parsley, or swap the cilantro for a mix of fresh oregano and mint for a different, but equally delicious, profile.

TIPS FOR SUCCESS

Rest the Steak: I cannot stress this enough.

If you slice the steak immediately, all the delicious juices will run out.

Resting for at least 5 minutes allows those juices to redistribute, guaranteeing a tender, juicy slice every time.

Use Fresh Herbs: The chimichurri relies on the bright, potent flavor of fresh herbs.

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

Original recipe: <https://chefmaniac.com/surf-turf-perfection-steak-shrimp-with-zesty-chimichurri-sauce/>