

## NY Strip and Shrimp Fusion Noodles: The Boldest Asian-Inspired Surf and Turf

There are three main reasons this recipe has become a staple in my rotation:



**TIME**  
**30 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

The Protein:

NY Strip Steak: 1 large (approx. 12-14 oz), seasoned with sea salt, cracked black pepper, garlic powder, and smoked paprika.

Shrimp: 1/2 lb large shrimp (peeled and deveined), seasoned with garlic powder, smoked paprika, onion powder, and sea salt.

Soft-Boiled Egg: 1-2 eggs for a rich, jammy finish.

The Noodles and Veggies:

Yakisoba Noodles: 1 package (refrigerated/pre-cooked type works best).

Bell Peppers: 2 (any color), thinly sliced.

Onion: 1 medium yellow onion, thinly sliced.

Avocado Oil: For high-heat sautéing.

The Fusion Sauce:

1/4 cup Hoisin Sauce

1/4 cup Tamari (or soy sauce)

2 tsp Toasted Sesame Oil

1 tbsp Apple Cider Vinegar

1 tsp Arrowroot Powder (to thicken)

2 tbsp Coconut Sugar

1/2 tsp Sriracha (adjust for your "fire" preference)

The Finishing Garlic Butter:

2 tbsp Garlic Herb Butter (for basting the steak)

2 tbsp Unsalted Butter (melted, for drizzling)

Seasonings: Red pepper flakes, herbs, salt, and pepper.

## DIRECTIONS

1. **Prep the Sauce:** In a small bowl, whisk together the hoisin, tamari, sesame oil, apple cider vinegar, arrowroot powder, coconut sugar, and sriracha. Set this aside so the flavors can meld.
2. **SautØ the Veggies:** Heat a splash of avocado oil in a large skillet or wok over medium-high heat. Add your sliced bell peppers and onions. SautØ until they are tender and show those beautiful charred edges. Remove them from the pan and set aside.
3. **The "Surf" (Shrimp):** In the same pan, add a bit more oil. Toss in your seasoned shrimp. Cook for 2-3 minutes per side. You're looking for that perfect "C" shape and a vibrant pink color. Once done, remove and set aside.
4. **The "Fire" (NY Strip):** Heat a cast-iron skillet over medium-high heat. Place your seasoned NY Strip in the pan. Sear for about 3 minutes on each side. Reduce the heat to medium, drop in a knob of garlic herb butter, and use a spoon to baste that liquid gold over the steak repeatedly. Use a meat thermometer to pull the steak at your desired doneness (135°F for medium-rare). Let it rest for 5-10 minutes before slicing.
5. **Combine the Noodles:** Wipe out your vegetable skillet and add the refrigerated noodles and the fusion sauce. Toss over medium heat until the sauce thickens and coats every strand. Fold the peppers and onions back in.
6. **The Final Assembly:** Place a generous mound of noodles on a plate. Layer the sliced steak and the shrimp on top. Add your soft-boiled egg (halved). Drizzle the entire dish with the seasoned melted butter for that

final "wow" factor.

## SWAPS & NOTES

**Noodles:** If you can't find yakisoba, linguine or even ramen noodles will work in a pinch.

Just ensure they are cooked al dente before tossing in the sauce.

**Sweetener:** Coconut sugar provides a deep, caramel-like sweetness.

You can swap this for brown sugar or honey if needed.

## TIPS FOR SUCCESS

**Don't Overcrowd the Pan:** When searing the steak and shrimp, give them space.

If the pan is too full, they will steam instead of sear.

**The Soft-Boiled Egg:** For a perfect jammy yolk, boil your eggs for exactly 6.5 minutes, then immediately plunge them into an ice bath.

**Rest the Meat:** Slicing the steak too early will cause all those delicious juices to run out.

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

Original recipe: <https://chefmaniac.com/ny-strip-and-shrimp-fusion-noodles-the-boldest-asian-inspired-surf-and-turf/>