

## Surf and Turf Perfection: Steak with Creamy Cajun Shrimp Sauce

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**TIME**  
**3-4 min**

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### INGREDIENTS

2 ribeye steaks (or your preferred cut)

Salt and pepper, to taste

2 tbsp olive oil or butter

1 tbsp olive oil

1 tbsp butter

1 lb shrimp (peeled and deveined)

2 tsp Cajun seasoning

3 cloves garlic, minced

1 cup heavy cream

1/2 cup chicken or seafood stock

1/4 cup grated Parmesan cheese

Optional: chopped parsley or green onions for garnish

Instructions:

**Prepare the Steak:** Season both sides of the steak with salt and pepper.

Heat a skillet over high heat with olive oil or butter. Sear the steaks for 3-4 minutes on each side for medium-rare, or longer if you prefer a different doneness. Remove the steaks from the skillet and let them rest while preparing the sauce.

**Cook the Shrimp:** In the same skillet, add olive oil and butter. Sauté the shrimp with Cajun seasoning for 2-3 minutes, or until pink and cooked through. Remove shrimp from the skillet and set aside.

**Make the Creamy Cajun Sauce:** Lower the heat to

medium and add garlic to the skillet. SautØ until fragrant.

Stir in heavy cream and stock, scraping up any browned bits from the pan for extra flavor.

Add Parmesan cheese and stir until the sauce thickens slightly. Taste and adjust seasoning if needed.

Combine and Serve: Return the shrimp to the sauce, stirring to coat them evenly. Pour the sauce and shrimp over the rested steaks.

Garnish with chopped parsley or green onions for a pop of color.

Enjoy: Serve immediately with your favorite sides, like mashed potatoes, steamed vegetables, or a crusty loaf of bread to soak up the sauce.

Tips for a Perfect Steak and Sauce:

Choose the Right Cut: Ribeye or filet mignon works beautifully in this recipe for their tenderness and flavor.

Don't Skip Resting the Steak: Letting the steak rest ensures it retains its juices.

Customize the Spice Level: Add extra Cajun seasoning or a dash of hot sauce if you love heat.

Serve with Wine: Pair this dish with a full-bodied red wine, like Cabernet Sauvignon, for a truly luxurious dining experience.

Why You'll Love This Recipe:

## DIRECTIONS

1. Prepare the : Steak: Season both sides of the steak with salt and pepper.
2. Heat a skillet over high heat with olive oil or butter. Sear the steaks for 3-4 minutes on each side for medium-rare, or longer if you prefer a different doneness. Remove the steaks from the skillet and let them rest while preparing the sauce.
3. Cook the : Shrimp: In the same skillet, add olive oil and butter. SautØ the shrimp with Cajun seasoning for 2-3 minutes, or until pink and cooked through. Remove shrimp from the skillet and set aside.
4. Make the : Creamy Cajun Sauce: Lower the heat to medium and add garlic to the skillet. SautØ until fragrant.
5. Stir in heavy cream and stock, scraping up any browned bits from the pan for extra flavor.
6. Add : Parmesan cheese and stir until the sauce thickens slightly. Taste and adjust seasoning if needed.
7. Combine and : Serve: Return the shrimp to the sauce, stirring to coat them evenly. Pour the sauce and shrimp over the rested steaks.
8. Garnish with chopped parsley or green onions for a pop of color.
9. Enjoy: Serve immediately with your favorite sides, like mashed potatoes, steamed vegetables, or a crusty loaf of bread to soak up the sauce.
10. Tips for a Perfect Steak and Sauce: Choose the Right Cut: Ribeye or filet mignon works beautifully in this recipe for their tenderness and flavor.

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13. Serve with : Wine: Pair this dish with a full-bodied red wine, like Cabernet Sauvignon, for a truly luxurious dining experience.
14. Why You'll Love This Recipe: This Steak with Creamy Cajun Shrimp Sauce is everything you want in a high-end meal: bold flavors, elegant presentation, and sheer indulgence. Perfect for impressing guests or treating yourself, this surf-and-turf dish offers a melt-in-your-mouth experience you'll want to make again and again.
15. Tried this recipe? Let me know how it turned out in the comments! And be sure to visit [IWuvCooking](#) for even more mouthwatering recipes.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/surf-and-turf-perfection-steak-with-creamy-cajun-shrimp-sauce/>