

Surf and Turf Pasta

Ingredients

12 oz Steak
3 T Salt (plus 1/2 teaspoon)
2 T Vegetable Oil
5 T Unsalted Butter
7 clv Garlic (crushed)
6 Shrimp
1 t Garlic Powder
1 t Onion Powder
1 t Paprika
9 oz Linguine
1 Onion (small, chopped)
3 T Gochujang
1/2 c Heavy Cream
1/2 c Milk
1/4 c Parmesan
1/4 c Parsley (chopped)

Instructions

1. Generously season your steak with 1 tablespoon salt. Set aside. In a 12" cast iron skillet add 1 tablespoon oil and heat up on medium high heat until hot. Add steak and sear the steak for 2 minutes on each side.
2. Turn the heat down to medium, add 3 tablespoons butter and 3 cloves of crushed garlic into the pan. Baste steak until it reaches your desired doneness, for medium rare baste for about 5 more minutes. Transfer the steak to a plate to rest. Clean off the pan.
3. In a small bowl season your the shrimp with 1/2 teaspoon salt, garlic powder, onion powder, and paprika. Set aside.
4. Bring pot of water up to a boil and add 2 tablespoons of salt into the water. Begin to cook

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your linguine, cook for 3 minutes then turn off heat and let the pasta sit while you prepare the rest of the meal.

5. Add 1 tablespoon of oil into the same pan on medium high heat. Cook shrimp for 1 minute on each side then transfer to the plate with the steak.

6. Into the same pan, add 2 tablespoons butter, onions, and 4 cloves minced garlic. Stir for 1 minute. Add gochujang, stir 30 seconds then add cream, milk, and 1/2 cup pasta water. Stir to combine then add parmesan cheese.

7. Turn the heat down to low. Add the pasta into the pan with the sauce and continue stirring until the sauce is your desired consistency.

8. Cut the steak and place on top of the pasta along with the shrimp and garnish with parsley.