



GRILLED STEAK AND SHRIMP SCAMPI

This delicious surf and turf pairing of our SeaPak shrimp scampi and steak will make your next dinner better than ever.

Yield: 5



INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 2 Unit (1 1/2 lb each) hanger steaks, trimmed, membrane removed, and cut in half lengthwise
 - Freshly ground black pepper
- 4 tbsp. Dijon Mustard
 - Juice and zest of 1 lemon
- 1 tbsp. Vegetable oil
 - Parsley for garnish (optional)

DIRECTIONS

- 1 Liberally pepper the steak and place it in a zip-top bag with the Dijon mustard, lemon zest, and juice.
- 2 Close the top of the bag and massage the ingredients into the steak. Let sit at room temperature while heating the grill.
- 3 Preheat grill to medium-high. When the grill is hot, brush and oil one half.
- 4 Cook Shrimp Scampi according to package directions in an oven-proof skillet directly on the grill that hasn't been brushed with oil.
- 5 On the oil-brushed side, place the steaks and grill for 4 to 5 minutes on each side for medium rare.
- 6 Remove the steaks from the grill and let them rest for 5 to 10 minutes before slicing.
- 7 Serve immediately after slicing with the hot shrimp scampi poured over. Garnish with parsley