



## SUMMER STEAK AND SHRIMP

Enjoy a SeaPak summer favorite of surf n' turf. You cant beat butterfly shrimp and steak.

**Yield: 2**



## INGREDIENTS

1 pk.	8oz SeaPak Butterfly Shrimp
2 Unit	8 oz filet mignon steaks
2 Unit	large tomatoes, cored
3 tbsp.	olive oil, divided
1 Unit	Clove garlic, minced
1 tbsp.	chopped basil, plus more for garnish
	Kosher salt and freshly ground black pepper

## DIRECTIONS

- 1 Liberally salt and pepper the steaks and allow them to sit at room temperature until ready to cook. Preheat grill to medium-high. Brush and oil the grill with 1 tablespoon of olive oil.
- 2 Place tomatoes on the hot grill and cook just until black spots form (rotate with tongs). Remove the tomatoes to a blender and pulse with the remaining olive oil, garlic, and basil until smooth.
- 3 Salt and pepper to taste. (If your sauce is a little too thick, add warm water 1 tablespoon at a time, pulsing after each addition.)
- 4 Prepare Butterfly Shrimp according to package directions and keep warm while cooking steak. Place steaks on the hot grill.
- 5 Allow to cook for two minutes, then gently lift and rotate 90° and cook for an additional 2 minutes (this will give you the cross-hatch grill marks). Gently flip the steak and cook for 2 minutes on the opposite side.
- 6 Rotate 90° and sear for one additional minute. Continue to cook until desired doneness, as measured with a meat thermometer.
- 7 Rare: 120° to 125° Medium Rare: 130° to 135° Medium: 140° to 145° Well Done: 150° to 155°

serve, spoon 2 tablespoons of tomato sauce over each steak and top with butterfly shrimp.

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Garnish with fresh basil. Serve any extra sauce on the side for shrimp and steak dipping.