

CopyCat Applebee's Shrimp & Parmesan Sirloin

Ingredients

2 4-6 oz sirloin steaks
10 raw shrimp peeled, deveined
1 tsp salt
1 tsp pepper
2 tbsp minced garlic
7 tbsp butter
1 tbsp flour
1 cup milk
1 lemon
1/2 cup Parmesan cheese grated

Directions

INSTRUCTIONS

Season steaks and shrimp with salt, pepper and 1 tbsp garlic.

In cast iron skillet, melt 2 tbsp butter on high. Once butter is melted add steak so it sears – cook 2-3 min on one side.

Add 2 more tbsp butter and flip steak – cook 2-3 more min. Remove steak from pan and let it rest – remove pan from heat.

Lower heat to medium on burner.

In a separate small sauce pan, saute 3 tbsp butter and remaining garlic on medium heat. Stir and cook for 1 minute.

Add flour, milk, juice from lemon and cheese to saucepan and whisk frequently until the sauce begins to simmer. This sauce cooks very quickly – once simmering and thickened – remove saucepan from heat.

Place cast iron skillet back on heat on medium-high heat. if pan is dry – add 1 tbsp olive oil.

Add shrimp to hot skillet and saute. Saute shrimp 1-2 min until opaque.

Serve steak on plate and top with sautéed shrimp. Then pour parmesan sauce over top of steak & shrimp.