



Garlic Butter Steak & Scallops

Serves 2

Ingredients

2 6 oz. Linz Beef Fillets

Kosher salt and freshly ground black pepper, to taste

3 tablespoons unsalted butter, divided

8-10 large sea scallops

FOR THE GARLIC BUTTER SAUCE

3 cloves garlic, minced

6 tablespoons unsalted butter, cubed

2 tablespoons chopped fresh parsley leaves

2 tablespoons chopped fresh chives

1 tablespoon freshly squeezed lemon juice

2 teaspoons lemon zest

Kosher salt and freshly ground black pepper, to taste

Directions:

Heat a 12-inch cast iron skillet over medium high heat for 8-10 minutes.

Using paper towels, pat both sides of the steak dry; season with salt and pepper, to taste.

Melt 2 tablespoons butter. Place the steaks in the middle of the skillet and cook until a dark crust has formed, about 4-6 minutes. Using tongs, flip, and cook for an additional 3-4 minutes, or until desired doneness; set aside, loosely covered.

While the steak rests, wipe the skillet clean and melt remaining 1 tablespoon butter.

Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry.

Season scallops with salt and pepper, to taste. Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in the center, about 2-3 minutes per side. Set aside and keep warm.

To make the garlic butter sauce, reduce heat to low; add garlic and cook, stirring frequently, until fragrant, about 1 minute. Stir in butter, parsley, chives, lemon juice and lemon zest; season with salt and pepper, to taste.

Serve steak and scallops immediately with garlic butter sauce.