

## SURF'N TURF BY CHEF ALIX SAIMPHA

### INGREDIENTS:

- 4 Tbsp unsalted butter (room temperature)
- 2 tsp minced shallots
- 1 garlic clove minced.
- 2 tsp minced fresh parsley
- 2ea lobster tails 8-10oz
- 2Tbsp fresh lemon juice and & zest
- 2 6-oz fillet mignon steaks (room temperature)
- 2 Tbsp olive oil (divided)
- 2 tsp kosher salt
- 2 tsp black pepper
- Lemon waxes

### INSTRUCTIONS

Start off by making the compound butter. Simply combine all the ingredients (butter, garlic, parsley, lemon juice), then roll it into a log using wax paper.

Preheat your oven to 375 degrees F and line a baking sheet pan spraying with olive oil.

Prep the lobster tails by splitting the top shell of the lobsters with kitchen shears. Use a teaspoon to loosen the meat.

Place the tail on the baking sheet, then drizzle them with lemon juice before spattering butter into the shells.

Time to prep the steaks! Drizzle with olive oil and season with salt and pepper

Heat oil in a cast iron skillet. Sear the steaks for about 1-2 minutes per side in the skillet for about 4-8 minutes.

Bake the lobster for about 6-8 minutes

Let the steak rest for 5 minutes before serving