

Brown Butter Herb Skirt Steak and Scallops

Serves about 5-6 people Prep Time 30 min Cook Time 15 min Total 45 min

Ingredients

- (1.5 lb) Skirt Steak
- (1 lb) Scallops
- Fresh Thyme Sprigs
- Olive Oil
- Butter
- Garlic (chopped)
- Salt & Pepper
- Lemon Wedges

1. Set meat out for about a half hour to bring to room temperature.
2. Slice meat into desired lengths to fit in pan. Season with salt and pepper.
3. Heat a cast iron skillet with about 2 Tbsp of olive oil until it is hot and oil looks like it is swirling.
4. Carefully add your steak to skillet. (It should start sizzling right away.) Cook for about 3 minutes then flip.
5. After you flip steak, add about 2 Tbsp of butter to pan along with a sprig of thyme and some chopped garlic.
6. Create a pool of butter by tilting pan and spoon garlic butter on the steak continuously for another 3-5 minutes. Check with a meat thermometer or by cutting into steak to view for your preferred doneness.
7. Set aside. Do not leave in cast iron or else it will still cook so I recommend either plating it or undercook steak by a minute and remove pan from heat. Steak will finish cooking while in hot pan.
8. Using the same technique as the steak, season the scallops with salt and pepper and heat skillet with about 2 Tbsp of olive oil. Let pan heat up and the oil looks like it's swirling. Pan should be hot enough the scallops will sizzle.
9. Add Scallops, cook for 3 minutes then flip.
10. After you flip scallops (same as steak), add about 2 Tbsp of butter and a sprig of thyme.
11. Create a pool of butter by tilting pan and spoon butter on to the scallops continuously for about 3 minutes.
12. Plate Scallops with Steak and serve immediately with a lemon wedge. For extra butter, discard the thyme sprig and save your brown butter sauce.