

Surf and Turf Pasta

A delicious combination of beef, shrimp, and pasta in a flavorful bean sauce.



Main Dish

30 min

Total time

Easy

Difficulty

500

kcal / serving

Ingredients

- 100g beef
- 100g shrimp
- 50g pasta
- 50g beans
- Salt
- Pepper
- Garlic powder
- Paprika
- Olive oil

Steps

- 1 Cook the pasta according to package instructions.
- 2 Heat olive oil in a pan and sauté the beef until browned.
- 3 Add the shrimp to the pan and cook until pink and cooked through.
- 4 Remove the beef and shrimp from the pan and set aside.
- 5 In the same pan, add the beans and season with salt, pepper, garlic powder, and paprika. Cook until heated through.
- 6 Add the cooked pasta, beef, and shrimp back to the pan. Toss everything together until well combined.
- 7 Serve hot and enjoy!