

The Best Shrimp and Steak Tacos for Taco Night Bliss

Shrimp and Steak Tacos Recipe



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30 min

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INGREDIENTS

- 1 lb shrimp, peeled and deveined
- 1 lb steak (flank or sirloin), thinly sliced
- 2 tbsp olive oil
- 1 tbsp chili powder
- 1 tsp garlic powder
- 1 tsp cumin
- Salt and pepper, to taste
- 8 small taco shells (flour or corn)
- 1 cup shredded lettuce
- 1/2 cup diced tomatoes
- 1/4 cup chopped fresh cilantro
- 1 lime, cut into wedges
- 1/2 cup sour cream or Greek yogurt
- 1 tbsp hot sauce (optional)

DIRECTIONS

1. Season the : Shrimp and SteakCombine chili powder, garlic powder, cumin, salt, and pepper. Toss both the shrimp and steak in the seasoning until evenly coated.
2. Cook the : ShrimpHeat 1 tbsp of olive oil in a skillet over medium-high heat. Cook shrimp for 2-3 minutes per side, until pink and opaque. Remove and set aside.
3. Cook the : SteakIn the same skillet, add the remaining 1 tbsp olive oil. Cook steak slices for 4-5 minutes, or until done to your liking. Remove from heat.
4. Warm the : Taco ShellsLightly heat taco shells on a skillet or in the oven until warm and pliable.
5. Assemble the : TacosLayer steak and shrimp in each shell. Top with shredded lettuce, diced tomatoes, chopped cilantro, and a generous squeeze of lime.
6. Finish with a : DrizzleMix sour cream or Greek yogurt with a little hot sauce if using. Drizzle over the top or serve on the side.

SWAPS & NOTES

Protein : Use chicken, carnitas, or even tofu for a different take.

Tortillas : Swap with lettuce cups or low-carb tortillas if you're going lighter.

Sauce : Amp it up with chipotle crema or avocado lime dressing.

Spice blend : Add smoked paprika or onion powder for extra dimension. ???

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Original recipe: <https://chefmaniac.com/the-best-shrimp-and-steak-tacos-for-taco-night-bliss/>