

Surf and Turf Tacos: Easy Shrimp and Steak Tacos

My Favorite Shrimp and Steak Tacos: The Ultimate Surf and Turf



TIME
2-3 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
- 1 cup shredded lettuce
- 1/2 cup diced tomatoes
- 1/4 cup fresh cilantro, chopped
- 1 lime, cut into wedges
- 1/2 cup sour cream or Greek yogurt
- 1 tbsp hot sauce (optional)

DIRECTIONS

- 1.** Season the : Shrimp and Steak: In a small bowl, mix together the chili powder, garlic powder, cumin, salt, and pepper. In a separate bowl, toss the shrimp in about half of the seasoning mixture until evenly coated. In another bowl, toss the thinly sliced steak with the remaining seasoning.
- 2.** Cook the : Shrimp: Heat 1 tablespoon of olive oil in a large skillet over medium-high heat. Add the seasoned shrimp in a single layer and cook for 2-3 minutes per side until they turn pink and are opaque. Be careful not to overcook them, as they can become tough. Remove the shrimp from the skillet and set them aside.
- 3.** Cook the : Steak: In the same skillet, add the remaining 1 tablespoon of olive oil. Increase the heat to high. Add the steak slices in a single layer and cook for 4-5 minutes, flipping once, or until they reach your desired level of doneness. Let the steak rest for a few minutes before slicing or serving to keep it juicy.
- 4.** Assemble the : Tacos: While the steak is resting, warm your taco shells. You can do this in the oven, a skillet, or the microwave. Then, fill each taco shell with a mix of the cooked steak and shrimp.
- 5.** Serve: Top the tacos with shredded lettuce, diced tomatoes, chopped cilantro, and a squeeze of fresh lime juice. Drizzle with sour cream or Greek yogurt and a little hot sauce if you like. Enjoy your delicious tacos immediately!

SWAPS & NOTES

Steak: Flank steak and sirloin are great choices for their flavor and tenderness, but you could also use skirt steak.

Slicing the steak thinly is key for quick cooking and a tender bite.

Shrimp: Fresh or frozen, pre-cooked shrimp will work here.

Just be sure to thaw frozen shrimp completely and pat them dry before cooking.

TIPS FOR SUCCESS

High Heat for Steak: Cooking the steak on high heat is crucial for getting a nice sear on the outside while keeping the inside tender.

Don't overcrowd the pan, as this will steam the meat instead of searing it.

Don't Overcook the Shrimp: Shrimp cook very quickly.

As soon as they turn pink and form a "C" shape, they're done.

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