

Shrimp & Steak Tacos Recipe for the Ultimate Surf and Turf Taco Night

1 pound shrimp, peeled and deveined



TIME

2 to 3 min

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INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 1 pound steak, such as flank or sirloin, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon cumin
- Salt, to taste
- Black 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 tablespoon hot sauce, optional

DIRECTIONS

1. Season the shrimp and steak: In a small bowl, mix together the chili powder, garlic powder, cumin, salt, and black pepper.
2. Toss the shrimp and steak slices in the seasoning mixture until everything is evenly coated.
3. Cook the shrimp: Heat 1 tablespoon of olive oil in a skillet over medium-high heat.
4. Add the shrimp and cook for 2 to 3 minutes per side, until pink and opaque.
5. Remove the shrimp from the skillet and set aside.
6. Cook the steak: In the same skillet, add the remaining tablespoon of olive oil.
7. Cook the steak slices for about 4 to 5 minutes, or until they reach your desired level of doneness.
8. Warm the taco shells: Warm the taco shells according to your preference.
9. Assemble the tacos: Fill each taco shell with a mix of steak and shrimp.
10. Top with shredded lettuce, diced tomatoes, fresh cilantro, and a squeeze of lime juice.
11. Finish and serve: Drizzle with sour cream or Greek yogurt and add a little hot sauce if desired.
12. Serve right away.

SWAPS & NOTES

Flank steak and sirloin both work well here because they cook quickly and slice nicely for tacos.

Just be sure the steak is cut thinly so it stays tender.

Greek yogurt is a great substitute for sour cream if you want a slightly lighter topping with the same creamy effect.

Hard taco shells work if you want extra crunch, but warm corn or

flour tortillas also work beautifully for a softer taco.

TIPS FOR SUCCESS

They only need a few minutes, and keeping them tender makes a big difference in the final tacos.

Slice the steak thinly so it cooks quickly and stays easy to layer into the taco shells.

Warm the taco shells just before serving so they hold the filling better and taste fresher.

Set the toppings out buffet-style if you are serving a group.

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Original recipe: <https://chefmaniac.com/shrimp-steak-tacos-recipe-for-the-ultimate-surf-and-turf-taco-night/>