



Kan Kan Spice Surf and Turf Tacos

Prep time: 15 minutes

Cook Time: 5 minutes

Servings: 3-4

Ingredients :

- 1/2 lbs carne asada flap meat AND/OR 1/2 lbs cleaned and peeled large shrimp
- White corn tortillas
- 1 white onion
- 1 large red tomato
- 1 bunch of cilantro
- 1 extra-large avocado or two small avocados
- 10 oz of Oaxaca Mexican cheese
- Kan Kan Rainforest Medium Spicy Seasoning

Directions :

Garnish:

- Dice the onion, and tomato. Add 1 cup of chopped tomatoes and ½ cup of chopped onions to a bowl.
- Wash 1 bunch of cilantro and roughly dice the leaves. Add them to the same bowl with the onions and tomatoes. Mix the onions, tomatoes, and cilantro.
- Add salt to taste.

Easy Guacamole:

- Mash one extra-large avocado in a bowl.
- Add salt and pepper to taste.

ECheese:

- Shred the Oaxaca cheese

Protein:

Carne Asada

- Evenly season the flap meat with 1tbsp of Kan Kan Rainforest medium spicy seasoning.



- Heat a pan with 2tbsps of canola oil or any other neutral oil.
- Cook the flap meat for 4-5 minutes on each side.
- Once it is finished cooking, let it rest for 5 minutes.
- Cut the meat into smaller pieces.

Shrimp

- Once the steak is finished cooking, evenly season the shrimp with 1 tbsp of Kan Kan Rainforest medium spicy seasoning.
- Add a little more canola oil into the pan if needed.
- Grill the shrimp for 2-3 minutes on each side until they are no longer translucent. Once you finish the protein, it is time to heat the tortillas and assemble the tacos.

Tortillas

- Use the same pan you cooked the protein in and heat the tortillas.
- Once they look toasted, add Oaxaca cheese to one half and fold the tortilla over.
- Open the tortilla up for a stringy, melted cheesy taco.

Assemble the tacos:

- Add protein into the tortillas.
- Add guacamole.
- Top with the tomato, onion, and cilantro garnish.

Tips for Success:

- Season all protein at the same time but keep them separate. That way, there isn't any cross-contamination.
- Use the pan with the leftover oil and seasoning of the protein to heat the tortillas, so they absorb all of the delicious flavors.

Substitutions and Variations:

- **Cheese:** The best cheese for these tacos is Oaxaca Mexican cheese since it is authentic, mild in taste, creamy, and melts well. You can find Oaxaca cheese in most regular grocery stores, but if you can't find it, you can also use mozzarella cheese since it also melts well and has a similar taste.
- **Tortillas:** I used Calidad white corn tortillas, but you can use any of your favorite corn tortilla brands. You can use white or yellow corn tortillas for the best rainforest surf and turf tacos, but I would not use flour tortillas since they have a different taste and texture.



- **Protein:** Kan Kan Rainforest seasoning is easy to use and versatile so that it can be paired with any type of protein. You can even use it to make chicken, lobster, or even carnitas tacos.



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