

Land and sea tacos : chicken stir-fry with Matane shrimp, creamy lime guacamole, corn and fresh coriander |

Recipe for 12 tapas

Description

A simple and fun taco to fill your desires.

Note

Enjoy !

Ingredients

Tacos

- 12 Unit(s) Taco shells
- Salt and pepper

Chicken and shrimp

- 250 Gr Chicken thigh
- 250 Gr Matane shrimps
- 150 Gr Red onion
- 1 Tsp Dry oregano
- 1 Tsp Sambal oelek
- 12 Sprig(s) Coriander
- 1 Cup(s) Frozen corn

- Salt and pepper

Guacamole

- 2 Unit(s) Avocado
- 1 Unit(s) Lime
- 2 Tbsp Olive oil

- Salt and pepper

Preparation

- Preparation time **0 mins**

Chicken and shrimp

Cut your chicken thighs in thin strips, sauté them in a pan with a bit of olive oil and keep in the fridge for now.

Once the chicken is cold, add the matane shrimp, dried oregano, sambal oelek and the red onions finely minced. Marinate for at least 30 minutes. Season with salt and pepper to taste.

Guacamole

Remove the flesh from the avocados and place in a culinary robot, add the juice and zest of the limes and the olive oil.

Mix well until very smooth.

Season to taste with salt and pepper and keep in the fridge.

Finishing touches

Choose the style of tacos you desire, start with a nice spoonful of guacamole, then place the chicken/shrimp mixture on it.

Bon appétit!