

SURF N' TURF

featuring Kagome Cajun Buttery Spread

Prep Time: 20 minutes | Cook Time: 40 minutes | Yields: 4 servings

INGREDIENTS

2 cups (450g)	Bell Peppers, cut into thick strips
1 cup (100g)	Red Onion, sliced
2 tablespoons (30ml)	Cooking Oil
2 pounds (900g)	Skirt Steak, cut into 1-inch wide strips
1 pound (450g)	Shrimp, 21-25 count, deveined
1 tablespoon (15ml)	Salt, kosher
2 teaspoons (10ml)	Black Pepper, ground
½ cup (113g)	Kagome Cajun Butter
6 each (15ml)	Garlic Cloves, finely chopped

INSTRUCTIONS

1. Preheat oven to 350°F (177°C).
2. Place bell peppers and onions on to 15 x 10-inch baking sheet. Season with salt and pepper and drizzle with cooking oil. Toss until vegetables are completely coated. Bake for at least 20 minutes or until desired doneness is reached.
3. Season the steak strips with salt and black pepper. Heat 2 teaspoons of oil in a large skillet over medium heat until hot. Sear the steak strips in batches for 2-3 minutes and set aside. Reduce heat and add **Kagome Cajun Buttery Spread** to the skillet until melted. Sauté the garlic until fragrant. Add the partially cooked steak strips to the pan and cook until edges are crispy and brown.
4. Pat dry and season the shrimp with salt and black pepper. Heat 1 tablespoon of **Kagome Cajun Buttery Spread** to the skillet until melted. Add the shrimp in batches and cook for 1-2 minutes on each side.

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A top-down view of a wooden cutting board centered on a dark surface, surrounded by an abundance of fresh ingredients and spices. The ingredients include several ripe red tomatoes, bunches of fresh basil and dill, and stalks of rosemary. Various spices are displayed in small white bowls and metal spoons, including black pepper, red chili powder, yellow turmeric, brown ground spices, and whole peppercorns. There are also cinnamon sticks, star anise, and a bowl of red chili peppers. The overall composition is vibrant and emphasizes natural, healthy ingredients.

Using Nature's
Gift to Make the
World a More
Delicious Place.