

Zucchini Bread Recipes

Crispy Crab and Shrimp Queso Taquitos

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Filling

- [ ] 8 oz fresh crab meat, shredded
- [ ] 6 oz shrimp, peeled, deveined, coarsely chopped
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 1/2 cup shredded mild cheddar cheese
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp ground cumin
- [ ] 1 tbsp fresh lime juice
- [ ] 2 tbsp chopped cilantro
- [ ] Salt and pepper to taste

Assembly

- [ ] 12 small corn tortillas
- [ ] Vegetable oil for frying

Instructions

1. Warm the corn tortillas in a dry skillet for about 15 seconds per side, just until pliable.



2. In a bowl, gently combine crab meat, chopped shrimp, both cheeses, smoked paprika, cumin, lime juice, cilantro, and a pinch of salt and pepper.



3. Place a tablespoon of the mixture near the center of each tortilla, fold tightly, and secure with a toothpick if needed.



4. Heat oil in a deep skillet to 350°F (175°C). Fry the taquitos in batches, turning once, until golden and crisp, about 2–3 minutes per side.



5 Remove to a paper-towel lined plate, drizzle with a little extra lime juice, and serve immediately.



Nutrition per serving

320 kcal	20 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the seafood dry to avoid excess moisture.
- If you prefer a spicier bite, add a pinch of cayenne or a dash of hot sauce.
- For extra crispness, dust the rolled taquitos lightly with cornmeal before frying.