Treasure Barrel

Crispy Crab and Shrimp Queso Taquitos

Crispy seafood taquitos with a cheesy, buttery crunch.

20 min	15 min	35 min	4	Medium	Mexican
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz fresh crab meat
- [ ] 6 oz peeled shrimp, chopped
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 8 small corn tortillas
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] 1 tsp lime zest
- [ ] 2 tbsp lime juice
- [ ] 1/4 cup fresh cilantro, chopped
- [ ] Salt and pepper to taste

For the Dipping Sauce

- [ ] 1/2 cup sour cream
- [ ] 1 tbsp lime juice
- [ ] 1 tsp chipotle in adobo, minced
- [ ] Pinch of salt

Instructions

1. Pat the crab and shrimp dry, then toss with lime zest, lime juice, salt, and pepper.
2. In a skillet, melt butter with olive oil over medium heat; add a minced garlic clove and sauté briefly.
3. Add the seafood mixture, cook for 2-3 minutes, then stir in the shredded cheese until it just melts.
4. Warm each corn tortilla for a few seconds, place a spoonful of filling near one edge, roll tightly, and secure with a toothpick.
5. Heat oil to 350°F in a deep pan; fry the taquitos in batches, turning once, until golden and crisp, about 2-3 minutes per side.
6. Drain on paper towels, drizzle with extra lime juice, sprinkle cilantro, and serve with the prepared dipping sauce.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, dust tortillas lightly with cornmeal before frying.
- If the filling seems wet, gently pat it with paper towels before rolling.
- A pinch of smoked paprika adds a subtle depth without overpowering the seafood.