Plate Dream

Crispy Crab and Shrimp Queso Taquitos

Seafood-filled taquitos with a melty cheese core, crisped to golden perfection.

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

Ingredients

Main Ingredients

- [ ] 8 oz lump crab meat, lightly flaked
- [ ] 6 oz peeled shrimp, finely chopped
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 8 small corn tortillas
- [ ] 1 tbsp olive oil
- [ ] 1 tsp lime juice
- [ ] ¼ tsp cayenne pepper
- [ ] Salt and pepper to taste
- [ ] Fresh cilantro for garnish

Instructions

1. In a bowl, gently combine crab, shrimp, cheese, lime juice, cayenne, salt, and pepper; avoid over-mixing so the crab stays flaky.
2. Warm each tortilla for 5 seconds in the microwave, then brush lightly with olive oil; this makes them pliable and helps seal.
3. Place about 2 tbsp of filling at the lower edge of each tortilla, roll tightly, and secure with a toothpick if needed.
4. Arrange the rolled taquitos in a single layer of the air-fryer basket, spacing them apart; set temperature to 400°F and cook for 8-10 minutes, flipping halfway.
5. When golden and crisp, remove, drizzle with a touch more lime, garnish with cilantro, and serve immediately.

Nutrition per serving

280 kcal	22 g	22 g	10 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - Pat the seafood dry before mixing; moisture prevents crisping.
> - If the filling seems wet, toss with a little breadcrumbs to absorb excess liquid.
> - For extra heat, sprinkle a pinch of smoked paprika before serving.