Bite Spoon

Crispy Crab and Shrimp Queso Taquitos

Golden taquitos stuffed with crab, shrimp, and melted cheese for a quick, savory snack.

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

Ingredients

Main Ingredients

- [ ] 1 cup cooked lobster meat, chopped
- [ ] 1 cup cooked shrimp, chopped
- [ ] 1 cup shredded cheese (queso fresco or mild cheddar)
- [ ] 8 corn tortillas
- [ ] 2 tbsp lime juice
- [ ] 1 tsp cayenne pepper
- [ ] Salt and pepper to taste

For Frying

- [ ] Vegetable oil enough for shallow frying

Instructions

1. Pat the lobster and shrimp dry with paper towels; combine them in a bowl with shredded cheese, lime juice, cayenne, salt, and pepper. Let the mixture sit for a few minutes so the flavors mingle.
2. Warm each corn tortilla in a dry skillet for about 10 seconds on each side, just until pliable. This prevents tearing when you roll.
3. Place a spoonful of the seafood-cheese mixture on the lower third of each tortilla, fold tightly, and seal the edge with a dab of water.
4. Heat vegetable oil in a skillet over medium-high heat until shimmering (about 350°F). Fry the taquitos in batches, turning once, until golden and crisp, about 2–3 minutes per serving.
5. Transfer to a paper-towel-lined plate, sprinkle with fresh cilantro, and serve with lime wedges. For a dip, try a cool avocado-lime crema or a smoky chipotle mayo.

Nutrition per serving

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

Tips & notes

- If the filling feels too wet, add a little extra shredded cheese to bind it.
- Avoid over-filling; too much mixture can cause the tortilla to split.
- For extra crispness, pat the rolled taquitos with a light dusting of cornmeal before frying.