



Crab Stuffed Shrimp

Serves 1

Ingredients:

- 4 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 1 Tbsp. Vegetable Oil
- 1 Tbsp. Minced Garlic
- 1/2 cup Chopped Onion
- 1/2 cup Chopped Red Bell Pepper
- 1/4 cup Chopped Cilantro
- 1 Tbsp. Cajun Spice Seasoning Blend
- 1 cup Lump Crab Meat , well drained
- 1/2 cup Parmesan Cheese
- 3 tsp. Stone Ground Mustard
- 2 Eggs , divided
- 1 lbs. Extra Large Shrimp , shelled and de-veined
- 1/4 cup Cajun Fish Seasoning
- 1/4 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Tear Mission® Mazina™ Tortillas into 2" pieces. Place in a food processor and blend into fine crumbs. Set aside.
2. In a large frying pan, heat oil over medium high heat. Sauté garlic, onion, bell pepper until softened, about 5 minutes. Set aside and allow to cool. In a bowl, combine mixture along with the next 5 ingredients, 1/2 cup tortilla crumbs, and 1 beaten egg.
3. Slit the shrimp halfway open lengthwise. Stuff the shrimp with a spoonful of the crab mixture.
4. Combine fish seasoning and cayenne with 1 1/3 cup tortilla crumbs and place in a shallow dish. Beat remaining egg and place in a separate shallow dish.
5. Dip the stuffed shrimp in the beaten egg, then dredge in the tortilla crumbs to coat. Place stuffed shrimp in a deep fat fryer heated to 350-360°F. Fry until golden brown.