



## Chipotle-Rock Shrimp Salad in Tortilla Cups

Servings: 0

got this from Jay and Lay!

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### Ingredients

2 T. Vegetable oil  
3/4 lb. (1 1/2 cups) rock shrimp  
kosher salt and pepper  
1/2 cup cream cheese, at room temperature  
2 T. chopped fresh cilantro  
1 T. plus 2 tsp. lime juice  
1 tsp. minced canned chipotle chiles in adobo  
1/2 tsp. each minced garlic and dried oregano  
1/4 tsp. onion salt  
1/2 cup uncooked corn kernels  
1/2 cup diced red bell pepper  
3 8-inch flour tortillas  
48 cilantro leaves for garnishing

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### Directions

Heat 1 T. of the oil in a large skillet over medium-high heat. Season the shrimp with salt and pepper and cook until pink, 2 or 3 minutes. When cool, chop coarsely. Stir together the cream cheese and the next 6 ingredients in a medium bowl. Add the corn, red pepper, and shrimp. Refrigerate until chilled. Preheat the oven to 350 degrees. Place the tortillas in a stack and trim the edges to form 6-inch squares. Brush both sides of each tortilla with the remaining 1 T. oil, restack, and cut into 16 squares. Using a mini muffin tin, press a square firmly into the bottom of each cup. Season lightly with salt. Bake until golden brown, about 10 minutes. Let cool. Fill each tortilla cup with 1 tsp. of the shrimp mixture. Garnish with a cilantro leaf. Makes 48 cups

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