

Shrimp Chimichangas

Ingredients

- 1 ½ pound raw peeled shrimp, fresh or frozen
- 4 cloves garlic, minced
- 1 medium yellow onion, diced
- 1 small bunch cilantro, chopped
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 4 oz. shredded cheddar cheese
- 4 oz. cream cheese, cut into small pieces
- 4 large flour tortillas
- Optional toppings: cilantro, chopped tomatoes, plain Greek yogurt

Instructions

- If using frozen shrimp, place them in a colander and run under cold water to thaw them slightly and remove any ice crystals. (If using fresh shrimp, skip this step.) Place the shrimp on a clean towel or paper towels and pat dry.
- Preheat a large skillet over medium heat. Once the skillet is hot, add oil and swirl to coat the bottom. Add garlic and onion; cook, stirring occasionally, until softened, 4-5 minutes.
- Add shrimp, half of the cilantro (reserve remaining cilantro for garnish), and spices to the skillet; cook until shrimp are opaque, 1-2 minutes per side.
- Reduce heat to low and add the cheeses. Continue to cook, stirring occasionally, until cheeses melt and combine, 2-3 minutes more. Remove from heat.
- Place tortillas on a flat surface and divide shrimp filling down the center of each one. Fold in sides of tortillas and roll tightly to complete.
- Wipe the skillet clean with paper towels and return to medium-high heat. Once the skillet is hot, add more oil and swirl to coat the bottom. Working in batches if necessary, lay burritos, seam-side down, and cook, rotating every 2-3 minutes, until golden brown and crispy on all sides. Remove from heat.
- To serve, cut burritos in half and divide between plates. If desired, top with reserved cilantro, tomatoes, and yogurt.

