

## Crispy Shrimp Cheese Stuffed Bites That Disappear Fast at Any Party

Crispy Shrimp Cheese Stuffed Bites That Everyone Will Devour



### TIME

**2 to 3 min**

### METHOD

**Air fryer**

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**Recipe Card**

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### INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 1 cup shredded mozzarella cheese
- 1/2 cup cream cheese, softened
- 1 pack wonton wrappers
- 2 cloves garlic, minced
- 1/2 teaspoon paprika
- Salt and black pepper, to taste
- 1 egg, beaten
- Oil, for frying
- 2 tablespoons fresh parsley, chopped

### DIRECTIONS

- 1. Make the filling:** Finely chop the shrimp and place it in a medium bowl. Add the mozzarella cheese, softened cream cheese, minced garlic, paprika, salt, and black pepper. Mix until the filling is well combined.
- 2. Fill the wonton wrappers:** Lay out the wonton wrappers on a clean surface. Place about 1 tablespoon of filling in the center of each one.
- 3. Seal the bites:** Brush the edges of each wonton wrapper with the beaten egg. Fold the wrappers over into triangles and press the edges firmly to seal. Make sure there are no gaps where the filling can escape during frying.
- 4. Fry until golden:** Heat oil over medium heat in a deep skillet or saucepan. Fry the shrimp bites for 2 to 3 minutes per side, or until they are golden brown and crispy. Work in batches so the pan does not get overcrowded.
- 5. Drain and finish:** Transfer the fried bites to a plate lined with paper towels. Sprinkle with fresh chopped parsley while still warm.
- 6. Serve hot:** Serve immediately with your favorite dipping sauce.

### SWAPS & NOTES

This recipe is simple as written, but there are a few easy ways to customize it: **Shrimp:** Finely chop the shrimp so the filling mixes evenly and cooks through quickly.

**Mozzarella:** This gives you great melt and stretch, but Monterey Jack or a mild Italian blend could also work.

**Cream cheese:** Softened cream cheese helps bind the filling and adds richness.

**Paprika:** Regular paprika adds gentle warmth, while smoked paprika gives the bites a deeper savory flavor.

## TIPS FOR SUCCESS

These bites are easy, but a few details will make them even better: Chop the shrimp finely so the filling cooks through evenly.

Do not overfill the wrappers or they may burst while frying.

Seal the edges very well with egg wash to keep the cheese and shrimp inside.

Fry in batches to maintain the oil temperature and keep the bites crispy.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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