

# Diablo Oven Baked Shrimp Flautas

Serves: 8

## Ingredients:

1 tablespoon + 2 teaspoons olive oil  
1 medium red potato, small diced  
1 medium zucchini, small diced  
1 red or orange bell pepper, small diced  
1 cup fresh, canned (rinsed and drained), or frozen (defrosted) corn kernels  
1 teaspoon chili powder  
1 teaspoon cumin  
1/2 teaspoon garlic powder for vegetables + 1/2 teaspoon for shrimp  
Salt and pepper  
1 pound shrimp, peeled and deveined  
3/4 cup shredded Oaxaca cheese (or substitute Monterey Jack cheese)  
3/4 cup Diablo Verde Creamy Cilantro Sauce (or more if desired) + extra for serving  
24 corn tortillas (or substitute flour tortillas)



## Directions:

- Preheat oven to 375° F. Spray a baking sheet with cooking spray. Tip: Line the baking sheet with parchment paper for easy cleanup!
- Heat 1 tablespoon olive oil in a large saute pan over medium heat. Add the potato and cook until tender, about 10 minutes. Add zucchini, bell pepper, corn, chili powder, cumin and 1/2 teaspoon garlic powder. Continue cooking for 2-3 minutes or until vegetables begin to soften.
- Heat 2 teaspoons olive oil in a large saute pan over medium heat. Cut larger shrimp into bite sized pieces. Season shrimp with salt, pepper, and 1/2 teaspoon garlic powder. Add shrimp to pan and cook for 2-3 minutes.
- Combine vegetables, shrimp, cheese, and Diablo Verde in a large bowl. Season with salt and pepper. Stir to combine.
- Add 1/4 cup of the mixture to each tortilla. Roll the tortilla and place seam side down on a baking sheet. If tortillas are tearing easily when rolling, wrap small batches of tortillas in a damp paper towel or cloth and heat in the microwave for 25 seconds or until more pliable. Spray the top of the flautas with cooking spray.
- Bake flautas for 15 minutes then gently flip when the bottom of the flautas are browned. Bake for another 10 minutes or until the flautas are lightly browned and crispy.
- Serve with extra Diablo Verde.
- Enjoy!

Adapted from the shrimp flauta recipe by Charlotte Samuel and H-E-B Backyard Kitchen  
[H-E-B Backyard Kitchen Video Recipe](#).

Photo by [Sari M Bailey](#).

[Diablo Oven Baked Shrimp Flautas Video Recipe](#)

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