



Chicken, Spinach and Mushroom Crêpes

Ten 8 inch crêpes
3 cups cooked chicken, diced
1 medium onion, thinly sliced
8 oz. sliced mushrooms
1 (10 oz.) package frozen chopped spinach, thawed, drained and squeezed dry
2 tbsp. butter
2 tbsp. flour
1 ¼ cup whole milk (2% can be substituted)
½ cup shredded Monterey Jack or your favorite cheese
Salt and pepper to taste

Prepare the crêpes using our Classic Crêpe Mix. Heat a skillet over medium high heat. Add 1 tbsp. butter, onions and mushrooms to pan, sauté 5 minutes until lightly browned. Stir in chicken, spinach, salt and pepper.

Melt remaining butter in a small saucepan over medium heat. Add flour and stir with a whisk until blended. Cook 1 minute, stirring constantly. Gradually add milk and continue to stir until thick, about 5 minutes. Pour milk mixture over the chicken mixture and stir to combine.

Preheat broiler and lightly grease a baking pan. Spoon about ½ cup of the chicken mixture down the center of each crêpe, roll to enclose and place seam side down in the pan. Sprinkle the tops evenly with the cheese. Broil for 2 minutes or until lightly browned.