



## Crepes

6 large eggs  
1 cup whole milk  
1 cup flour  
1 teaspoon salt  
½ teaspoon onion and garlic powder  
Butter

- Bring a nonstick skillet to medium heat (make sure it is fully preheated). Add small lump of butter. When melted, wipe pan with paper towel, making sure it is coated in butter but there is no excess.
- Add 2 to 3 ounces of batter to the bottom of the pan, lifting and swirling pan so there is a thin layer of batter coating the bottom of the pan.
- Let cook until batter is completely set and bottom is light golden. Flip; cook 10 seconds more. Transfer to plate and repeat with remaining batter.

## Roasted Vegetable Stuffed Crepes

1 tablespoon olive oil  
1 shallot, minced  
2 cloves garlic minced  
2 cups shredded chicken  
2 cups chopped roasted vegetables  
1 cup grated fontina  
1 tablespoon minced fresh parsley  
8 to 10 crepes  
2 to 3 tablespoons melted butter  
2 to 3 tablespoons grated parmesan  
2 cups tomato bechamel  
Minced fresh chives  
Sea salt and freshly cracked black pepper

- Bring a skillet to medium heat and add the oil. Cook the shallot and garlic until light golden brown. Add the chicken and vegetables; cook just until heated through. Stir in the cheese and parsley; season with salt and pepper.
- Preheat oven to 350 degrees. Divide filling among crepes; roll up and place in buttered casserole dish. Brush with additional butter; sprinkle with parmesan. Bake until golden.
- Serve crepes topped with tomato bechamel; garnish with chives.