



Easy Savory Crêpes

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 45 mins

Description

These tasty savory crêpes are stuffed with a creamy garlic and chicken filling. They're easy to make ahead and freeze well. See two more filling variations: one savory and one sweet below.

Ingredients

- - 1 cup all-purpose flour - ¼ teaspoon salt - 1 ¼ cups milk
- 1% or 2% - 3 large eggs - 2 tablespoons butter
- melted - 5 tablespoons butter
- divided - 4 cloves garlic
- minced - 2 teaspoons chopped fresh thyme - 2 ½ cups shredded rotisserie chicken - ? cup herb and garlic cream cheese - 2 tablespoons chopped fresh parsley

Instructions

1. Gather the ingredients. Make the crêpes: Combine flour and salt in a large bowl. Whisk milk
2. eggs
3. and melted butter together in a separate large bowl. Whisk egg mixture into flour mixture until smooth; cover and refrigerate for 1 hour. Strain the mixture into a clean bowl. Heat a small nonstick skillet or crêpe pan over medium heat; brush the pan with butter. Pour 2 tablespoons of batter into the skillet and immediately rotate the skillet to spread batter out in a thin layer. Cook until the top of the crêpe is no longer wet and the bottom has turned light brown
4. 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen crêpe; flip crêpe and cook until the other side has turned light brown
5. about 1 minute more. Preheat the oven to 350 degrees F (175 degrees C). Make the filling: Melt 3 tablespoons of butter in a skillet over medium-high heat; stir in garlic and thyme. Add chicken; cook and stir until heated through
6. about 5 minutes. Stir in cream cheese until melted and smooth. Remove skillet from the heat; spoon chicken mixture evenly into the center of each crêpe and fold over. Place in a shallow casserole dish
7. overlapping slightly. Melt the remaining 2 tablespoons of butter and drizzle over crêpes. Cook in the preheated oven until warmed through
8. about 10 minutes. Sprinkle with parsley before serving. Filling Variations: Garlic and Shrimp Filling: Combine 5 tablespoons butter
9. 4 cloves garlic (minced)
10. and 2 teaspoons chopped fresh thyme in a skillet over medium-high heat. When butter melts
11. add 1 pound small shrimp (thawed); cook and stir until heated through
12. about 5 minutes. Remove from the heat and divide the shrimp mixture into center of each crêpe and fold over. Place in a shallow casserole dish
13. overlapping slightly. Bake at 350 degrees F (180 degrees C) until warmed through
14. about 10 minutes. Sprinkle with chopped fresh parsley before serving. Chocolate and Strawberry Filling: Chop or grate 4 ounces of milk or semisweet chocolate; sprinkle chocolate along center of each crêpe. Top with 2 cups of quartered fresh strawberries and fold over. Place in a shallow casserole dish
15. overlapping slightly. Bake at 350 degrees F (180 degrees C) until warmed through and chocolate is melted
16. about 10 minutes. Dust with powdered sugar and cinnamon
17. and dollop with whipped cream before serving
18. if desired. Recipe Tips You can substitute 3/4 teaspoon dried thyme leaves for 2 teaspoons fresh thyme. If you'd like to make the crêpes ahead
19. follow Steps 1 and 2
20. then stack crêpes between waxed paper
21. wrap
22. and refrigerate (up to 3 days) or freeze (up to 1 month).