THE J.M. SMUCKER Co

Roasted Veggie Crepes

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 20 mins	N/A	N/A

Ingredients

- **Crepe Batter:**
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 3 eggs
- 2 tbsp (30 mL) melted butter
- **White Sauce:**
- 1 1/2 tbsp (22 mL) butter
- 1 1/2 tbsp (22 mL) **Robin Hood®** Original All Purpose Flour
- 1 can **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tsp (5 mL) salt
- **Filling:**
- 5 cups (1.2 L) roasted vegetables
- 1 1/4 cup (300 mL) goat cheese
- **Garnish:**
- 1 cup (250 mL) chopped basil or parsley

Directions

Step 1:

Crepe Batter: Combine batter ingredients in a blender. Blend at high speed until well combined. Let rest in refrigerator 30 minutes. Meanwhile, prepare white sauce.

Step 2:

White Sauce: Melt butter in medium saucepan, add flour and cook over low heat stirring for 1 minute. Whisk in milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened. Transfer to a heat-proof bowl and place plastic wrap directly on top of the hot sauce to prevent a skin from forming.

Step 3:

Crepes: Lightly grease a 10” (25 cm) frying pan or crepe pan. Heat over medium high heat. Pour approximately 1/2 cup (125 mL) crepe batter into hot pan. Tilt pan and swirl batter to thinly coat pan. Pour excess batter back to remaining batter. Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side for 30 seconds. Remove to a clean work surface. Continue until all batter is used. You should have 9 to 10 crepes.

Step 4:

Preheat oven to 350°F (180°C). Grease a 9” x 13” (23 cm x 33 cm) baking dish.

Step 5:

Assembly: Top each crepe with 1/2 cup (125 mL) roasted vegetables and sprinkle with 2 tbsp (30 mL) goat cheese. Roll up and place in prepared baking dish. Pour white sauce over crepes.

Step 6:

Bake in preheated oven 30 to 35 minutes. Garnish with chopped basil or parsley.

Images