

Crepes Filled with Avocado, Roasted Peppers, and Feta



Serves 4

Ingredients

Crepes

4 eggs, beaten
1½ cups (375 ml) milk
4 tbsp. (60 ml) melted butter
1 cup (250 ml) all-purpose flour
Pinch of salt

Topping

½ cup (125 ml) yogurt
Juice of ¼ lemon
Salt and pepper, to taste

Filling

2 cups (500 ml) baby spinach, washed
½ red onion, thinly sliced into rings
2 roasted peppers (homemade or from a jar), sliced into rings
½ cup (125 ml) feta cheese, crumbled
2 avocados, peeled, pitted, and sliced
Chopped chives, for garnish (optional)

Preparation

1. Put eggs in a bowl and whisk with milk and melted butter.

