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.

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2. Mix flour and salt in a large bowl.
3. Add liquid ingredients to flour and salt. Mix well and whisk until blended.
4. Add a knob of butter to a skillet over medium heat and cook about ⅓ cup (80 ml) batter at a time, about 90 seconds each side. Set aside.
5. Mix topping ingredients in a bowl.
6. Fill each crepe with spinach, onion and roasted pepper rings, crumbled feta, and avocado slices. Roll crepes up, drizzle with dressing, and sprinkle with chives.