

Southwest Crepe-Lette

Yield: 2 servings

Filling Ingredients:

1 tablespoon extra virgin olive oil
1/2 medium-sized onion, chopped
1/2 teaspoon cumin
1/2 teaspoon Kosher salt
1/4 teaspoon freshly ground pepper
1/4 pound cooked chicken sausage, cut in a small-dice
1 Roma tomato, finely chopped
1/2 cup black beans, rinsed and drained
1/2 cup roasted corn (Trader Joe's has this)
2 dashes *Chipotle Tabasco* sauce
handful of fresh cilantro leaves, chopped

Crepe-Lette Ingredients:

2 large eggs
1 tablespoon half-and-half
1/4 teaspoon Kosher salt
2 tablespoons chives, finely chopped
1/2 cup shredded cheddar or Monterey Jack cheese

Topping Ingredients:

1/4 cup *Crema Mexicana* (Mexican sour cream)
1 teaspoon *Chipotle Tabasco* sauce
1/2 avocado, diced small
freshly chopped cilantro



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- Step 1:** **Make the Crepe-Lette filling:** Heat a medium-sized skillet over medium-high heat and add the olive oil and onion. Sauté the onion until translucent. Add the cumin, salt, pepper and sausage and cook until sausage is warmed through.
- Step 2:** Add the beans, corn, tomatoes and *Chipotle Tabasco* sauce and cook until everything is hot. Remove from heat and add half of the chopped cilantro, saving the rest for garnish.
- Step 3:** **Make the Crepe-Lette:** Whisk together the eggs, half-and-half, salt and chives together until combined and foamy. (Do not add cheese yet).
- Step 4:** Heat a small non-stick fry pan or better yet, a crepe pan, over medium-high heat. Pour half of the egg mixture in the pan and swirl well ensuring there is an even coating of egg on the pan (you want these to be thin – like a crepe). Cook until the top is set but the bottom has not browned. Using your fingers, carefully flip the crepe-lette and add the shredded cheese. Cook for another 10 seconds or so until the cheese has started to melt. Remove the crepe-lette to a plate.
- Step 5:** Repeat step 4 to make another crepe-lette.
- Step 6:** Once the crepe-lettes are done, add the hot filling mixture and roll like a burrito.
- Step 7:** Combine *Crema Mexicana* and the *Chipotle Tabasco* sauce and drizzle over the crepe-lettes. Top with diced avocado and cilantro and serve while still warm.