

# What's Cooking?

## Recipe

### **Savory Mushroom, Spinach, and Cheese Crepes**

Recipe by Chef Tom Schroeder, "Cooking in Season" Cookbook by Baylor Scott & White Health

Makes 6 servings

#### **Ingredients**

- 12 (6 inch) crepes (see basic crepe recipe)
- 3 tablespoons extra virgin olive oil
- 1¼ lbs mushrooms, rinsed, trimmed, and thinly sliced (about 8 cups of any combination of white button, shiitake, oyster, Portobello, or chanterelles mushrooms)
- ¼ cup fresh flat leaf parsley, finely chopped
- 1 tablespoon fresh thyme leaves
- 1 garlic clove, finely chopped
- Salt and pepper to taste
- 4 cups fresh spinach
- 10 ounces goat cheese, crumbled
- 2 cups mozzarella cheese, shredded

#### **Preparation**

- 1) Make crepes and set aside.
- 2) Preheat oven to 350 degrees Fahrenheit.
- 3) Heat the oil in a large skillet until hot enough to sizzle a slice of mushroom. Add the mushrooms all at once and cook, stirring, over medium-high heat until they begin to brown (about 10 minutes).
- 4) Stir in parsley, thyme, garlic, salt, and pepper. Cook for 1 minute.
- 5) Reduce heat to medium and stir in the spinach. Cover and cook until just wilted, about 2 minutes.
- 6) Uncover and add goat cheese, stirring until melted.
- 7) Spoon mixture down the center of each crepe. Roll up crepes and arrange side by side in a 13"x9" baking dish.
- 8) Sprinkle with mozzarella cheese.
- 9) Cover pan with foil and heat until cheese melts, about 15 minutes. Serve warm.

**Nutrition Information per serving:** 227 calories, 11 g protein, 21 g carbohydrates, 11 g fat (5 g saturated fat), 2 g fiber, 541 mg sodium, 62mg cholesterol