



## Turkey Pesto Crepes

Serves: 6

### Ingredients:

- 1 cup flour or whole wheat flour
- pinch of salt
- 3 eggs
- 2 cups milk
- 2 tablespoons melted butter or olive oil
- 1 lb sliced turkey
- 1 lb shredded Swiss or cheddar cheese
- 2 Roma tomatoes, diced
- 3 cups spinach
- 1 cup basil
- Olive Oil
- ½ cup pine nuts
- 2 lemons, juice and zest
- 1 block parmesan cheese
- 2 cups mushrooms
- 1 Vidalia onion diced
- 4 carrots shredded
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### Instructions:

1. Sift together flour and salt. In a large bowl, whisk together eggs, milk and butter/olive oil. Slowly whisk in the flour mixture.
2. Heat a large skillet on medium-low. Spray pan with cooking spray, and then cover the bottom of the pan with a very thin layer of batter. Pivot and turn the pan until it has covered the entire bottom evenly. Brown on one side (it should only take a minute or two) and then flip and brown it on the other side.
3. Sautee veggies and turkey till warmed through and veggies are still crisp.
4. Spread a thin layer of pesto on each crepe, and then a layer of the turkey and veggie mixture.
5. Top crepe with cheese and fold the crepe in half, and then in half again.