

Vegetarian Quinoa Soyrizo Crepe

Ingredients

2 ea Large Eggs
1 cup All Purpose Flour
¼ tsp Cornstarch
2 tbsp Unsalted Butter, melted
1 ½ cup Whole Milk
½ cup Small White Onion, diced
2 ea Garlic Cloves, chopped
1 tbsp Vegetable Oil
1 cup Quinoa Crumble APN 6636909
½ cup Soyrizo
1 ea Jalapeno, seeded & minced
1 cup Monterey Jack Cheese, shredded
1 Head Frisee Lettuce
2 ea Scallion Ribbons (green tips only)
2 tbsp Lemon Juice
3 tbsp Extra Virgin Olive Oil
Salt & Pepper (to taste)
⅓ cup Scallion, minced
2 tbsp Creme Fraiche

Preparation

1. In a medium skillet on medium high heat, add oil to pan and saute white onion, jalapeno, and garlic until fragrant and onions are translucent. Now add the soyrizo and quinoa crumble to the pan. Saute and let mixture come together. Remove from heat and keep warm.
2. In a separate bowl, whisk together eggs, flour, cornstarch, butter, milk, and pinch of salt and set aside.
3. Heat a small non-stick skillet on low heat. Once hot, spray a coat of pan spray on the skillet. Ladle 4 oz. of batter onto the pan and swirl making sure the mixture evenly coats the bottom of the pan. The batter will set when it is easy to remove from the pan. At this stage, flip your crepe and continue to slowly cook until cooked through.
4. Once crepe has been flipped, top with chorizo mixture and cheese. Let the cheese melt slowly. Fold crepe in half while still in pan, continue to flip if need be, ensuring color does not develop on the crepe.
5. Combine scallions and creme fraiche. Toss together frisee, scallion ribbons, olive oil, salt, pepper, and lemon juice until well combined.
6. Fold crepe once more over to form a triangle. Serve with frisee salad, scallions, and creme fraiche.