



Crepes with Asparagus and Swiss Cheese

Tender asparagus and Swiss cheese, rolled together in a tasty crepe. Made with [Pamela's Baking & Pancake Mix](#).

Ingredients

FOR THE CREPES

- 1 cup [Pamela's Baking and Pancake Mix](#)
- 1 1/3 cup milk
- 1 egg, large
- 1 tablespoon butter, melted, or oil
- Butter, clarified butter, oil, or cooking spray for greasing pan

FOR THE CHEESE SAUCE

- 2 tablespoons butter
- 2 tablespoons [Pamela's Baking & Pancake Mix](#)
- 1/2 teaspoon salt
- 1/8 teaspoon paprika
- 1/2 teaspoon dry mustard (optional)
- pinch cayenne (optional)
- 1 cup milk
- 1 cup (about 4 ounces) Swiss cheese, grated
- Fresh nutmeg (optional)

FOR THE FILLING

- 1 small bunch asparagus, woody ends removed, steamed to just tender

Directions

TO MAKE CREPES: Thoroughly whisk pancake mix, milk, egg, and 1 tablespoon melted butter in a bowl to make a thin batter. Heat crepe pan or 8-inch skillet on low to medium-low heat. Lightly grease pan before cooking each crepe to keep from sticking. When pan is hot, pour approximately 1/4 cup batter into pan and quickly rotate pan in circular motion to evenly coat the bottom with a thin layer of batter. Air holes will appear; do not try to fill them in. When edges start to brown, lift edges of crepe with spatula, then flip to finish cooking. Remove crepe and place flat on parchment or wax paper. Use parchment or wax paper in between crepes when stacking while continuing to cook additional crepes. Keep crepes covered to prevent drying out.

TO MAKE CHEESE SAUCE: In a medium saucepan, melt butter over low heat, add baking mix and seasonings, and stir constantly with a wire whisk for a couple of minutes, until thickened. Slowly add the milk, whisking constantly to prevent lumps. Cook over medium-low heat until slightly thickened. Adjust temperature to low and add the grated cheese, small amounts at a time, stirring until smooth between additions. If desired, grate about 1/8 teaspoon fresh nutmeg over the sauce and stir. Remove from heat.

TO ASSEMBLE CREPES: Lay out one crepe and spread a couple of tablespoons of cheese sauce down the middle. Place a couple of asparagus spears to one side on top of the crepe, and then roll crepe up around the spears. Serve immediately.

NOTE

To serve a pan of crepes instead of individual crepes: Generously butter a casserole dish before assembling crepes. Make, fill and roll all the crepes as directed above, placing them side by side in casserole dish as you go. Cover dish with aluminum foil and bake in a preheated 325° oven for about 30 minutes, until filling is just starting to bubble. Allow to stand for a few minutes before serving.

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