



# Turmeric Coconut Crepes with Saigon Shrimp

This version of a popular Vietnamese crepe dish uses Pamela's Baking & Pancake Mix. It is a light, healthy, fresh-tasting dish. 2012 Recipe Contest "Praiseworthy" Recipe by [Loanne C.](#)

**Yield:** 4 servings

## Ingredients

### FILLING

- 2 TBSP oil
- 12 oz fresh, cleaned, deveined shrimp-cut up coarsely, patted dry
- 8 oz bean sprouts
- 4 oz shredded carrots
- 3 scallions-cut up
- 1 TBSP fish sauce
- 1 tsp sugar

### CREPES BATTER

- 4 to 6 TBSP oil (divided)
- 1 cup [Pamela's Baking and Pancake Mix](#)
- 1 egg
- 1/4 cup coconut milk
- 3/4 cup water (plus up to 1 cup extra for correct consistency for frying crepes)
- 1 tsp turmeric powder

### SAUCE

- 2 TBSP fish sauce
- 2 TBSP vinegar
- 2 TBSP water
- 2 TBSP light brown sugar
- 1 red chili pepper-diced

## Directions

Prepare Filling:

Heat 2 tablespoon oil until hot. Add shrimp and quickly stir until color is no longer grey. Add bean sprouts and carrots, stir just 1 minute. Stir in scallions, fish sauce and sugar. Adjust seasoning to taste.

Make Crepes:

In a bowl mix 2 tablespoon oil and all other ingredients for batter until pancake mix is absorbed (may need to thin the batter for the perfect crepe). Preheat a 12-inch frying pan, and then spray

with non-stick spray. Add 1 tablespoon oil and swirl pan around over medium heat. Pour in 1/2 cup batter and quickly rotate pan to make an even coating of batter. Cook until bubbles appear and surface appears dry. You usually do not need as much oil for subsequent pancakes.

Take 1/4 of filling (almost 1 cup) and place on one half of crepe. Fold crepe over and place on dinner plate. Keep warm. Repeat process until all ingredients are used up and you have 4 filled crepes. Serve with sauce.

Make Sauce:

Combine all ingredients in a small bowl.

Chef's Note: You can make the crepes ahead of time and place plastic wrap in between crepes to prevent them from sticking.

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