

**Chicken and Mushroom Crepes in White Wine and Thyme Sauce:**

Believe it or not, this recipe is one of my youngest daughter`s favoritte things I make. It`s light, yet very filling!

Filling:

1 medium onion, diced  
1 c. sliced mushrooms  
2 boneless, skinless chicken breasts, cubed  
1/4 tsp. dried thyme  
1/4 c. white wine  
1/2 c. chicken broth  
1 Tbsp extra virgin olive oil  
1 Tbsp. flour  
1 Tbsp. oilive oil margarine  
freshly chopped parsley, or dried  
salt and pepper to taste.

Heat large skillet on medium-high heat, add olive oil and sauté onion until translucent. Add cubed chicken seasoned with salt and pepper to taste and sprinkle with dried thyme; cook until golden on all sides. Add mushrooms and cook until browned. Push chicken, onion and mushrooms to one side of skillet, add butter and when melted, whisk in flour until bubbly. Slowly add wine and stir to incorporate with chicken, onions and mushrooms. Stir in broth, bring to a boil and then lower heat and let sauce reduce and thicken.

Crepes: (Makes 3-4)

1 large egg  
1/4 c. plus 1 Tbsp milk  
1 Tbsp plus 1 tsp. melted butter  
1/4 c. plus 1 Tbsp. flour  
Salt to taste

Combine all ingredients and whisk vigorously to remove any lumps. Original recipe I use suggests you cover mixture and refrigerate for an hour, but I never do. Batter should be the consistency of fresh cream so you can add more milk if necessary. If it's too thin, add more flour - this batter is very forgiving.

Heat a large non stick skillet over medium high heat. Add a little margarine or oil to coat pan and pour in 1/4 of batter mixture. Quickly tilt pan in circular motion to spread batter evenly but thinly around pan. Return pan to burner and cook until top is set and edges turn golden, about 30 seconds - 1 minute. Loosen with spatulla and flip. Cook on other sie for another 30 seconds to 1 minute. Place on baking sheet or plate and continue ,making required number of crepes.

When crepes are done and chicken mixture is thickened, spoon chicken mixture onto crepes and roll up. Top with sauce and garnish with freshly chopped parsley and serve.