

Shrimp Crepes

Makes 6 filled crepes

Ingredients

- 1 package (10 ounces) frozen chopped spinach
- 3 Tbsp butter or margarine
- 1/3 cup flour
- 1 1/2 cups milk
- 1/2 cup dry sherry
- 2 Tbsp lemon juice
- 1 Tbsp tomato paste
- 2 tsp snipped dried chives
- 1 tsp seasoned salt
- 1/4 tsp nutmeg
- 1/8 tsp pepper
- 12 ounces small, cooked and shelled shrimp
- 6 baked (7-inch) crepes
- 1/2 cup sliced natural almonds, toasted

Instructions

1. Cook spinach as package directs; drain and squeeze out excess liquid. Set aside.
2. In a 2-quart saucepan over medium heat, melt butter; stir in flour. Cook 1 minute.
3. Gradually whisk in milk, sherry, lemon juice and tomato paste. Add chives, salt, nutmeg and pepper. Cook and stir about 5 minutes until smooth and thickened.
4. Remove 2/3 cup of sauce; set aside. Stir spinach and shrimp into the larger portion of the sauce. Reduce heat and cook until hot through, stirring often.
5. On a lightly buttered baking sheet, spoon 1/2 cup hot spinach mixture across the center of each crepe. Fold sides over to enclose filling.
6. Heat in a 375°F oven about 10 minutes until edges of crepes begin to curl.
7. Meanwhile, heat the reserved sauce, mixing in a small amount of milk to thin, if needed.
8. With a large spatula, transfer crepes to individual heated serving plates; pour sauce over center of each.
9. Sprinkle with almonds and garnish with parsley sprigs. Serve immediately.

SHRIMP CREPES

- 1 package (10 ounces) frozen chopped spinach
- 3 tablespoons butter or margarine
- $\frac{1}{3}$ cup flour
- $1\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup dry sherry
- 2 tablespoons lemon juice
- 1 tablespoon tomato paste
- 2 teaspoons snipped dried chives
- 1 teaspoon seasoned salt

- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{8}$ teaspoon pepper
- 12 ounces small, cooked and shelled shrimp
- 6 baked (7-inch) crepes
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On lightly buttered baking sheet, spoon $\frac{1}{2}$ cup hot spinach mixture across center of each crepe. Fold sides over to enclose filling. Heat in 375-degree oven about 10

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