

spinach crêpes with creamy cheese blend filling

Tupperware®

Serves 5

1 crêpe batter recipe, yielding 10 crêpes
1 small yellow onion
10 oz./283 g package frozen chopped spinach, thawed and drained
8 oz./227 g Gruyère cheese, shredded, plus more for topping
salt and pepper, to taste

1 tbsp. extra-virgin olive oil
2 garlic cloves, peeled
14 oz./397 g ricotta cheese
¼ tsp. ground nutmeg

Prepare crêpes according to crêpe recipe and set aside.

Place onion and garlic in base of the Chop 'N Prep™ Chef, replace cover, twist to seal and pull cord 3–4 times to chop. In a nonstick fry pan, over medium heat, heat the olive oil. Add onions and garlic to the fry pan and sauté for five minutes, or until translucent.

Place cooked onions and garlic in an 8¾-cup/2.1 L Wonderlier® Bowl; add the spinach, the cheeses, nutmeg, salt and pepper. Mix to combine. Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

spinach crêpes with creamy cheese blend filling

Tupperware®

Serves 5

1 crêpe batter recipe, yielding 10 crêpes
1 small yellow onion
10 oz./283 g package frozen chopped spinach, thawed and drained
8 oz./227 g Gruyère cheese, shredded, plus more for topping
salt and pepper, to taste

1 tbsp. extra-virgin olive oil
2 garlic cloves, peeled
14 oz./397 g ricotta cheese
¼ tsp. ground nutmeg

Prepare crêpes according to crêpe recipe and set aside.

Place onion and garlic in base of the Chop 'N Prep™ Chef, replace cover, twist to seal and pull cord 3–4 times to chop. In a nonstick fry pan, over medium heat, heat the olive oil. Add onions and garlic to the fry pan and sauté for five minutes, or until translucent.

Place cooked onions and garlic in an 8¾-cup/2.1 L Wonderlier® Bowl; add the spinach, the cheeses, nutmeg, salt and pepper. Mix to combine. Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

spinach crêpes with creamy cheese blend filling

Tupperware®

Serves 5

1 crêpe batter recipe, yielding 10 crêpes
1 small yellow onion
10 oz./283 g package frozen chopped spinach, thawed and drained
8 oz./227 g Gruyère cheese, shredded, plus more for topping
salt and pepper, to taste

1 tbsp. extra-virgin olive oil
2 garlic cloves, peeled
14 oz./397 g ricotta cheese
¼ tsp. ground nutmeg

Prepare crêpes according to crêpe recipe and set aside.

Place onion and garlic in base of the Chop 'N Prep™ Chef, replace cover, twist to seal and pull cord 3–4 times to chop. In a nonstick fry pan, over medium heat, heat the olive oil. Add onions and garlic to the fry pan and sauté for five minutes, or until translucent.

Place cooked onions and garlic in an 8¾-cup/2.1 L Wonderlier® Bowl; add the spinach, the cheeses, nutmeg, salt and pepper. Mix to combine. Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

spinach crêpes with creamy cheese blend filling

Tupperware®

Serves 5

1 crêpe batter recipe, yielding 10 crêpes
1 small yellow onion
10 oz./283 g package frozen chopped spinach, thawed and drained
8 oz./227 g Gruyère cheese, shredded, plus more for topping
salt and pepper, to taste

1 tbsp. extra-virgin olive oil
2 garlic cloves, peeled
14 oz./397 g ricotta cheese
¼ tsp. ground nutmeg

Prepare crêpes according to crêpe recipe and set aside.

Place onion and garlic in base of the Chop 'N Prep™ Chef, replace cover, twist to seal and pull cord 3–4 times to chop. In a nonstick fry pan, over medium heat, heat the olive oil. Add onions and garlic to the fry pan and sauté for five minutes, or until translucent.

Place cooked onions and garlic in an 8¾-cup/2.1 L Wonderlier® Bowl; add the spinach, the cheeses, nutmeg, salt and pepper. Mix to combine. Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.

Add three tablespoons of the filling to the center of each crêpe. Roll up each crêpe and place, folded side down, in a shallow microwave-safe baking pan. Top with additional Gruyère cheese. Microwave on high power five minutes or until the cheese is melted and the crêpe filling has warmed through. Serve immediately.