

Savory Olive Oil Crepes

New York, NY

Are you looking for a hearty meal that's perfect for breakfast, lunch, or dinner? Well, look no further! Made with olive oil, these savory crepes with caramelized onions, spinach, and feta are incredibly satisfying and simple to make at home.

First, to make the crepes, combine eggs, flour, water, milk, olive oil, salt, and pepper in a blender and blend until smooth. Then, heat a nonstick pan over medium/high heat and pour in a little olive oil. Next, add approximately two ounces of batter to the pan and swirl it so it coats the bottom of the pan completely. After cooking for a minute, loosen the crepe and flip, cooking the other side of the crepe for 30 seconds to a minute. Remove the crepe from the pan and place it on a plate, then cover with a paper towel. Repeat this process until you've cooked the number of crepes you desire!

Lastly for the filling, heat the olive oil saute pan over medium to high heat, and add the onions and garlic and saute the ingredients until golden brown. Next, add the spinach and cook until wilted. Season the mixture with salt and pepper, mix in the crumbled feta, and there you have it! Fill the crepes with your filling, top it up with a little bit more of the fruit-forward EVOO, and enjoy!

Be sure to visit flavor-your-life.com for more information on extra virgin olive oil!

Flavor Your Life aims to educate North American consumers about authentic Extra Virgin Olive Oil. We are debunking misconceptions while empowering consumers — and sharing the delicious culinary culture that's been growing for untold generations.

Media Contact: CiaoFlavorYourLife@gmail.com

###

<http://flavor-your-life.com/>