



Classic Crêpes with Sun-Dried Tomatoes and Arugula

Ten 8 inch crêpes
6 ounces cream cheese
 $\frac{3}{4}$ cup ricotta cheese
 $\frac{1}{2}$ cup finely chopped green onions
 $\frac{3}{4}$ cup finely chopped arugula or baby spinach leaves
 $\frac{3}{4}$ cup sun dried tomatoes, drained and chopped
 $\frac{1}{2}$ cup grated parmesan cheese
Salt and pepper to taste
3 Tbsp. melted butter

Prepare the crêpes using our Classic Crêpe mix. Preheat the oven to 400 degrees F. Lightly grease a baking pan. In a bowl, combine the cheeses, green onions and arugula, salt and pepper. Spread a layer of the cheese mixture down the center of the crêpes and top with the tomatoes. Roll to enclose and arrange seam side down in the baking dish. Brush the top of each crêpe with the melted butter and sprinkle with the parmesan cheese. Bake for 5-10 minutes, or until just heated through.