



## Recipes

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# Coq Au Vin Chicken Crepes

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 6

### Ingredients:

12 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

Egg Batter , to dip (see related recipe)

1 1/2 lbs. Grilled Chicken , pulled

1/2 oz. wt (approx. 7 slices) Fresh Bacon , batonnet cut

2 cups Button Mushrooms , sliced

2 cups Sweet Onions , chopped

1 Tbsp. All Purpose Flour

1 tsp. Black Pepper

1/2 tsp. Kosher Salt

1 Tbsp. Fresh Garlic , minced

1 Tbsp. Fresh Thyme

1 1/2 tsp. Fresh Oregano , chopped

2 cups Cabernet

2 cups Savory Roasted Chicken Stock

6 Tbsp. Boursin Cheese

### Directions:

1. Soak tortillas in egg batter and hold refrigerated until ready for service(up to one hour in advance).

2. In a large sauté pan cook bacon over medium heat until lightly browned. Remove with a slotted spoon and set aside. Add mushrooms, garlic and onions and cook until caramelized. Remove from pan with a slotted spoon.

3. Whisk in 1 Tbsp. of flour and seasonings with remaining bacon fat in pan (add 1 tbsp of butter if needed) and make a light roux.

4. Gradually whisk in cabernet and chicken stock and bring to a simmer. Add fresh herbs and reduce liquid by half.

5. Add chicken, bacon, mushrooms and onions back into sauce. Bring sauce to a simmer and hold hot for service.

6. Remove egg batter soaked tortillas from egg batter. Drain off excess liquid and place on a pre-seasoned griddle or flattop for approximately 30 seconds on each side or until golden brown. Remove from griddle and place on worksurface.

7. Spread approximately 1 1/2 tsp. of boursin cheese in



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### Seasoned Egg Batter

Serves 1

#### Ingredients:

2 each Whole Eggs

2 cups Milk

1/2 tsp. Black Pepper

1/4 tsp. Salt

1 tsp. Fresh Thyme

#### Directions:

1. Whisk ingredients together in a mixing bowl.

2. Place in a storage container and hold refrigerated until ready for use.

