

### RECIPES – WEEK 5

#### Mushroom and Spinach Pancakes

1 hour if making pancakes, 30 minutes if not

Serves 4

#### Ingredients

12 (6 inch) crepes (pre-made or homemade)  
3 tablespoons extra virgin olive oil  
500g mushrooms, rinsed, trimmed and thinly sliced (about 8 cups of any combination of white button, shiitake, oyster, portobello, chanterelles or white)  
 $\frac{1}{4}$ cup fresh flat-leaf parsley, finely chopped  
1 tablespoon fresh thyme leaves  
1 garlic clove, finely chopped  
salt & pepper, to taste  
1 (300g) package fresh spinach, washed, stemmed & coarsely chopped  
150g goat cheese, crumbled  
400g mozzarella cheese, shredded

#### Method

Make crepes if using homemade & set aside.

Preheat oven to 350°F.

Heat the oil in a large skillet until hot enough to sizzle a slice of mushroom. Add the mushrooms all at once and cook, stirring, over medium-high heat until they begin to brown. About 10 minutes.

Stir in the parsley, thyme, garlic, salt & pepper. Cook for 1 minute.

Reduce heat to medium and stir in the spinach. Cover & cook until just wilted, about 2 minutes.

Uncover & add the goat cheese, stirring until melted.

Spoon mixture down the centre of each crepe. Roll up crepes and arrange side by side in a 13x9 baking dish. Sprinkle with mozzarella cheese.

Cover pan with foil and heat until cheese melts, about 15 minutes.