

Chicken Florentine Crepes

Posted by [Mandy](#) on March 17, 2011

Ingredients:

6 Crepes
6 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 cups chicken stock, hot
salt and pepper
3/4 cups heavy cream
1/2 tablespoon milk
1/2 pound boneless, skinless chicken breasts, shredded
1/2 onion, sliced
1 teaspoons minced garlic
8 ounces spinach, roughly chopped
1/8 cup dry sherry
1/2 tablespoon minced fresh tarragon leaves
1/2 tablespoon chopped green onions
1/2 cup grated Gruyere
3/4 cup grated Parmesan

Directions

Preheat the oven to 400 degrees F. Butter a glass 9 by 13-inch baking dish and set aside.

In a medium saucepan, melt 2 tablespoons of the butter over medium heat. Add the flour and cook, stirring constantly, until thickened into a pale blond roux, 2 to 3 minutes. Add the hot stock in a steady stream, whisking to incorporate. Bring to a simmer and cook, stirring frequently with a heavy wooden spoon until thick. Add 1/8 teaspoon of the salt and a pinch of pepper, and stir to incorporate. Slowly whisk in the cream and simmer, stirring, until well incorporated and thickened. Remove from the heat and very lightly film the top with the milk to prevent a skin from forming.

In a large saute pan or skillet, heat the remaining 2 tablespoons of butter over medium-high heat. Add the chicken, season lightly with "SPOG" Salt, Pepper, Onion Powder and Garlic Powder, and cook until lightly browned and cooked through, about 4 minutes. Remove to a plate, let rest for five minutes and then shred with two forks. Lower the temperature on your pan and add the onions and 1 tablespoon butter, let this cook for 4-5 minutes. Next, add the garlic and cook, stirring, for 1 minute. Season the veggies with 1/8 teaspoon salt and a pinch of pepper and cook, stirring until they have given off their water and are starting to color, about 3 to 4 minutes. Add the sherry and bring to a boil, stirring to deglaze the pan. Add the tarragon and green onions, and return the shredded chicken to the pan. Add the chopped spinach and stir well to blend and cook until the sherry has evaporated. Reduce the heat to low and stir in enough of the cream sauce to bind and thicken, about 1 cup. Remove from the heat and let cool slightly.

Place the crepes on a work surface. One at a time, spoon the filling along the bottom third of each crepe, about 3 tablespoons per crepe, and roll into a cylinder to enclose the filling. Place, seam side down, in the prepared baking dish. Repeat with the remaining crepes.

To the remaining cream sauce, add the Gruyere and stir to incorporate. Spoon the sauce evenly over the crepes. (NOTE: The crepes can be tightly covered with plastic wrap and refrigerated for 1 day or frozen for 3 days at this point. Bring to room temperature before baking.)

Bake until warmed through and the top starts to become bubbly, 15 to 20 minutes. Remove from the oven and top with the Parmesan. Turn oven to Broil and place baking dish under broiler for an additional 3-5 minutes, until the cheese is melted and the topping is golden brown.

Serve hot, 1 to 2 crepes per person.

