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- Get **2 crepes** per person ready.
- Melt some butter with a splash of olive oil in a large skillet. Add **4 oz. of sliced mushrooms** and brown evenly, stirring occasionally and set aside.
- In a separate pan, melt **¼ cup butter**. Whisk in **3 TBS flour**. Whisk constantly for about 3 minutes until the flour is lightly browned. Slowly whisk in **3 cups of milk**. Add **1 TBS of Dijon mustard**. Season with **salt & pepper**. Whisk constantly, on medium heat, until sauce thickens.
- Return the mushrooms to the sauce. Add **2 cups shredded chicken**. Mix well.
- Spoon some chicken in the middle of a crepe and roll into a 'cigar'. Place two filled crepes, side by side, onto a plate. Spoon some filling on top. Serve.
- Enjoy!

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