



Soft , delightful and memorable are the best words to describe these crepes. This recipe gives you the best way of having your favorite breakfast dish for dinner.

Ingredients:

1 cup of flour

1 cup of milk

1 grated red pepper

Finely chopped green onion

1 tablespoon of cumin

1/4 tea spoon of black pepper



Method

Crack your eggs in a bowl, add your flour, milk, cumin and black pepper and mix until its even and has the consistency of thick yoghurt.

Then, add your grated bell peppers and chopped green onion and mix them in with a spoon. Allow this to rest for about 20 minutes in the fridge then start cooking.

On a lightly greased frying pan, pour some of the batter, and make the crepes round, 1 minute on each side then serve.



SERVE WITH: Chicken, Beef Stew, Creamed or Sautéed spinach, pea stew or anything nice according to your taste 😊

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/savory-crepe-grated-red-bell-pepper/>