



Black Bean and Masa Crepes with Spicy Ancho Chile Lime Lobster Filling

Yield: 6

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1/6 recipe
Crepes:		Calories 580
Milk	1 ½ cup	Fat 40g
Masa Corn Flour	½ cup	Saturated Fat 18g
Flour	½ cup	Cholesterol 250mg
Canned black beans, drained and rinsed	½ cup	Sodium 1880mg
Large eggs	3	Carbohydrate 34g
Butter, softened	3 tbsp	Fiber 4g
Salt	½ tsp	Sugars 11g
Lobster Filling:		Protein 23g
Olive oil	3 tbsp	DIETARY STATEMENTS
SupHerb Farms Fusions® Salsa Red Blend	½ cup	
SupHerb Farms Fusions® Mexican Ancho Chile with Lime	6 tbsp	
Tomatoes, chopped	2	
Cream cheese	8 ounces	
35% Heavy cream	½ cup	
Salt	2 tsp	
Lobster meat, chopped	2 cups	
Topping:		
Pico de gallo or fresh salsa	1 cup	
Queso Fresco, crumbled	½ cup	

PREPARATION

1. Crepes: Add all ingredients to food processor; blend mixture, scraping down sides as necessary, until smooth. Set aside.

2. Lobster Filling: Heat olive oil in large nonstick skillet; cook SupHerb Farms Fusions® Salsa Red Blend, Mexican Ancho Chile with Lime and tomatoes over medium heat for 6 to 8 minutes or until softened.
3. Add cream cheese, cream and salt; cook, stirring, until cream cheese is melted. Add lobster; cook, stirring, for 3 minutes. Remove from heat; set aside.
4. Preheat oven to 350°F. Pour 1/4 cup batter into 4-inch nonstick skillet, tilting and swirling to coat bottom; cook, turning once, for 1 or 2 minutes or until browned on both sides. (You should have 12 crepes).
5. Place 1 crepe on plate; spoon 4 tablespoons lobster filling down along center and roll up like a burrito. Repeat with remaining crepes and filling. Place on baking sheet; bake for 4 minutes.
6. Topping: Place 2 crepes on each plate, top with pico de gallo and queso fresco. Serve immediately.