

Eat Happy Kitchen
Anna Vocino

HAM AND CHEESE CREPE

(Serves 1)

1 egg
1/2 tablespoon heavy whipping cream
1 tablespoon sour cream
Salt and pepper
Butter for cooking
Ham and swiss slices, chopped

Whip egg, heavy cream, and sour cream in a small bowl. Season with salt and pepper. In a large, flat bottomed, nonstick pan, heat 1 teaspoon butter on medium heat until bubbling. Pour egg mixture into center of the pan. Gently tilt the pan in all directions until egg mixture has spread thin across the entire pan. Cover for 3-5 minutes while egg mixture cooks into a crepe. Remove pan from heat, remove lid, and add chopped cheese and ham to the right side of the crepe. Very gently roll crepe, starting at the right side with the filling until all rolled up. Serve immediately.

**Recipe and photo originally published at annavocino.substack.com.*