

Mushroom Coconut Cream Crepe

Prep Time: 10 mins

Cook time: 20 mins

Total time: 30 mins

Our NUCO Organic Original Coconut Wraps combined with mushroom coconut cream is a savory dish you would surely love. We stir-fried mushrooms in our NUCO Lemon Herb Coconut Oil for a twist of citrus.



Ingredients: Makes (4) Servings

- 2 tablespoons NUCO Lemon Herb Coconut Oil
- 4 NUCO Organic Original Coconut Wraps
- 8 oz Shitake mushroom, sliced
- 1/2 purple onion, chopped
- 2 garlic cloves, minced
- 1 13.5oz can coconut milk
- 1/4 cup nutritional yeast
- 1/2 teaspoon nutmeg
- 1 sprig rosemary, some chopped rosemary
- salt and pepper

Instructions:

1. Stir-fry shitake mushroom in lemon herb coconut oil and set aside.
2. Stir-fry onion and garlic clove. Add coconut milk, salt and pepper, nutmeg and chopped rosemary. Stir until mixed well and add nutritional yeast until it becomes thick.
3. Fold 4 NUCO Organic Original Coconut Wraps twice and place on a serving plate.
4. Drizzle coconut cream mixture on plated dish and add shitake mushroom on top.
5. Garnish with parsley and serve warm. Enjoy!

FIND WRAPS



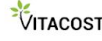
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