### Goat Cheese Arugula and Sun-Dried Tomato Crepes

#### Ingredients

* One pack of Melissa’s ready-made crepes
* 1 bag of baby arugula
* 8 oz. crumbled soft goat cheese
* 1 jar of sun-dried tomatoes in Italian seasoning
* 1 lemon
* Olive oil to drizzle
* 1 Tbsp. butter
* Sea salt

#### Method

1. Carefully unpack your Melissa’s crepes.
2. Dress the baby arugula in a bowl with a drizzle of olive oil, a squeeze of fresh lemon and a pinch of sea salt. Set aside.
3. Chop the sun-dried tomatoes into 1/4 inch strips.
4. Use a non-stick frying pan on medium heat. Add just enough butter to give the pan a slight glisten. About 1 tsp.
5. Working with one crepe at a time, place the crepe in the buttered pan. On one side of the crepe cover 1/4th of it with goat cheese crumbles, then a few sun-dried tomatoes, then a hand full of the dressed baby arugula.
6. Gently fold the crepe in half then in half again.
7. Remove from pan to a plate then repeat the process until all your crepes are made.