

Spicy Beef Picadillo Crêpes with Chipotle Crema

For the beef picadillo

- 1 Tbsp olive oil
- 1 medium onion, finely chopped
- 4-5 medium garlic cloves, minced
- 1 Tbsp ground cumin
- Kosher salt
- 1 tsp chopped fresh thyme or ½ tsp dried whole thyme leaves
- 1 tsp chopped fresh oregano or ½ tsp dried whole oregano leaves
- 1 tsp Aleppo pepper or ½ tsp crushed red pepper flakes
- ½ tsp ground cinnamon
- 1 lb ground beef
- 1 14-oz can whole tomatoes, chopped, with their juices
- ⅓ c coarsely chopped raisins
- ½ c chopped pimiento stuffed olives



For the chipotle crema

- ¾ c sour cream
- 1 small chipotle chile (from a can of chipotles in adobo sauce)
- 1 tsp fresh lime or lemon juice
- Kosher salt
- ¼ tsp ground cumin

8 savory crêpes or your choice

Directions

1. Heat olive oil in large skillet over medium heat. Add onion and cook, stirring, until it is soft and fragrant, 3 to 4 minutes. Add garlic, stir for 1 minute, and then stir in cumin, 2 tsp salt, thyme, oregano, pepper and cinnamon. Cook, stirring so spices don't burn, until everything is fragrant, 30 seconds.
2. Add beef and cook until most of the pink color is gone, 2 to 3 minutes. Add tomatoes (with juices), increase heat to medium-high and cook, stirring and continuing to break up the meat into crumbles, until the mixture has thickened slightly, 5 minutes more. Stir in raisins and olives, and season with more salt and spices, if necessary.
3. To make the cream, combine sour cream, chile, lime juice, ½ tsp salt and cumin in a food processor or blender and purée until well combined and smooth. Thin out crema with 2 to 3 Tbsp of water until it's a drizzling consistency, but still has some body. Season with more salt, if necessary.
4. Position a rack in the center of the oven and preheat to 300°F. Put crêpes on a large plate and cover with foil. Heat in oven until hot, 5-10 minutes.
5. Lay the crêpes presentation-side down on a clean work surface. Spoon a scant ½ cup of the filling in a thick horizontal line across the center of each crêpe. Roll crêpes into fat cylinders and transfer them seam-side down to large dinner plates. Drizzle with the chipotle crema and serve immediately. Makes 8 filled crêpes.