

Rice Flour Crepes (makes 8 medium crepes)

- 2 cups (10 oz) [Seven Happy Seeds Rice Crepe Mix](#)
- 3 ½ cup water
- 1 cup finely sliced red onions
- ½ cup finely chopped cilantro leaves
- Two sprigs of curry leaves (optional)
- ½ inch piece of ginger, finely chopped
- 1 tablespoon finely chopped Serrano Chiles (optional)
- Vegetable oil

1. In a mixing bowl, mix rice crepe flour and water with a wire whisk until batter is smooth and has no lumps.
2. Mix sliced onions, cilantro, and green chilies in a bowl.
3. Lightly oil a 12 inch nonstick skillet and heat it on medium high heat. Using a ladle, drizzle one eighth of the prepared batter on the hot skillet to make an outer 9-10 inch circle, then quickly fill the space within the circle with smaller concentric circles. Fill any empty spots with more batter. It is okay to have a few small unfilled spots.

Note: Stir the batter each time before preparing the next crepe.

4. Spread 3 tablespoons of prepared onion, cilantro and green chili mixture evenly on the crepe and drizzle a few drops of oil all over.
5. Cover with a domed lid and let cook on medium high for 4-5 minutes (you will hear a sizzling sound when this side is ready. You may also lift a corner of the crepe to check if it is crisp and light golden in color). Carefully flip over and cook the other side uncovered for 3-4 minutes.
6. Flip the crepe over carefully with filling side up on a plate and roll it from one end to make a wrap.
7. Serve hot with coconut chutney.

Note: The onion filling may be substituted with Chicken Tikka made with [Seven Happy Seeds Tandoori Marinade & Rub](#), or Pan Fried Tilapia Fillets made with [Seven Happy Seeds Mumbai Fish Fry](#)