

Shabbos with Yussi: Chicken Blintzes

Recipe By Yussi Weisz



Cooking and Prep:  1 h

Serves:  12

Contains: 

Preference: Meat

Savory blintzes (crepes) with a delicious chicken filling. [Watch the video here.](#)

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free

Source: Kosher.com

Exclusive

Cuisines: Ashkenazi

Ingredients (14)

Crepe

- 8 eggs
- 1/4 cup potato starch
- 1 cup water
- 1/8 cup oil
- 1/2 teaspoon salt

Filling

- 1 boiled chicken leg shredded
 - 2 leeks finely diced
 - 1 carrot, shredded
 - 1 stalk celery, diced
 - 3/4 bag shredded cabbage
 - salt
 - black pepper
 - garlic powder
 - crushed red pepper
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Start Cooking

Prepare Crepes

1. Sauté filling ingredients, except chicken, in 1/4 cup oil for 15–20 minutes or until browned.
2. Whisk together blintz ingredients. Heat a frying pan and wipe it with an oiled paper towel. Pour a small amount of batter into the pan, just enough to coat the pan. Heat it until the edges just start to turn brown, and then flip the blintz to the other side for another 10 seconds. Continue until all the batter is used up.
3. Shred the chicken into a medium-sized bowl. Add in the sauteed vegetables and seasonings.
4. Place spoonful in middle of crepe.
5. Bend in two sides and roll up from bottom.