

MOROCCAN CHICKEN POT PIE

INGREDIENTS

- 1/2 box** Athens Fillo Dough Pastry Sheets
- 1 T** Olive oil
- 3 T** Margarine (divided)
- Half** Onion (sweet) (sliced)
- 1/2 C** Almonds (Whole)
- 1/4 C** Parsley (fresh)
- 2** Eggs **OR** 1/2 C egg substitute
- 2 C** Rotisserie Chicken (shredded)
- 1/2 t** Coriander
- 1/4 T** Chipotle chilli powder
- 2** Cinnamon
- 1 pinch** Cloves (ground)
- 1/4 T** Salt
- Powdered sugar (to taste)



DIRECTIONS

- 1 Thaw the Athens Fillo Pastry Sheets according to the package directions
- 2 Pre-heat the oven to 350 F
- 3 Place sliced onions, the olive oil & 1 Tbs of margarine into a skillet
- 4 Sautee until the onions are soft & golden & add garlic & cook (two minutes)
- 5 Add the almonds & parsley to a processor & blend until the almonds are crushed fine
- 6 In a large bowl combine the almonds, parsley, spices, salt, beaten egg & the chicken & stir
- 7 Melt the remaining 2 T of margarine & brush one side of each Fillo Sheet with margarine
- 8 As you do this, layer the sheets into a medium sized bowl
- 9 As you layer, place each sheet a little bit off, so that the corners lie all around the edge of the bowl
- 10 Place the chicken filling into the bowl
- 11 Fold the corners of the dough around the top of the filling to fully enclose it
- 12 Brush the top of the pastry with margarine & overturn the bowl onto a sheet pan & remove the bowl
- 13 Bake the pot pie in the oven(35- 40 minutes) or until the dough is golden & the filling is warm
- 14 Place onto a serving dish & dust with powdered sugar (optional)

NOTES

One pie serves two as an entrée **OR** four as an appetizer

