

Curry and Chicken Wrapped in Phyllo Pastry



We've made this with our Curry and Cream Sauce, Herbs from Provence, and chicken, but it could just as easily be prepared with Kitchen Connaissance Peanut Sauce, SouthWest-East Herbs, and pork. It's also a perfect dish for turkey, beef or seafood. You can prepare this up to three days ahead of time - just cover tightly and refrigerate. Let sit at room temperature before baking.

ingredients

4 Cups	Yogurt, plain
2	Eggs, whole
6 Cups	Spinach - fresh, washed, trimmed, and loosely packed
3	Chicken Breasts, skinned and boned
3 Tbsp	Roasted Garlic Olive Oil
2 Tsp	Herbs from Provence
1 Jar	Curry and Cream Sauce
To Taste	Salt and Freshly Ground Pepper
15	Sheets Phyllo Pastry
3/4 Cup	Butter, unsalted

instructions

1. Strain the yogurt using a yogurt strainer or cheese cloth. This should be done for several hours or overnight. In a blender, thoroughly mix the yogurt and the eggs.
2. Following the package instructions, remove the phyllo pastry from the fridge before you are ready to assemble the pie.
3. Place the washed spinach in a large pot. cover and bring to a boil. Reduce the heat immediately and allow to cook until done. Remove from heat and drain. Flip the spinach on a paper towel and squeeze the water out of it. This may take several paper towels but it is important to remove any excess moisture.
4. In a skillet heat the Roasted Garlic Olive Oil on medium heat. Add the chicken and cook for approximately 4 minutes on each side. Avoid over cooking as it will make the chicken dry. Remove the chicken from the pan and let cool. (If it is cut immediately it will lose many of its natural juices and become dry). Cut the chicken into 1/2 inch pieces.

5. Heat the Curry and Cream Sauce. Add the Herbs from Provence, salt and pepper to the chicken. Let the mixture simmer slowly for 20 minutes to allow the flavours to blend. Remove from heat.
6. Melt butter and lightly brush a 9" deep dish pie plate. Centre a piece of phyllo in the pan. Brush with butter. Continue covering the bottom of the pan with 6-8 phyllo sheets. Butter as you go. Allow them to hang over the sides.
7. Layer the chicken mixture on the bottom. Cover with the layer of spinach. Spoon the yogurt mixture on top. Fold the pastry leaves over the pie. Cover with 4 additional sheets of phyllo buttering each as you go. Cut phyllo to fit the pan and tuck in the edges.
8. Preheat the oven to 400°F. Bake for 15 minutes and lower heat to 350°F. Bake for 20 minutes longer. Remove from the oven and invert the pie into a second dish. Bake for another 10 minutes to brown the bottom. Remove from the oven and flip into the original dish. Allow to sit for 5 minutes. Cut and serve immediately.

Serves 8-10.