

# CHICKEN PASTILLA

## PREP TIME

1 hour

## COOK TIME

1 hour

## SERVINGS

2

## INGREDIENTS

- One Chicken Breast and Leg
- ½ Tea spoon of black pepper powder
- 2 tea spoons of Ginger powder
- 2 tea spoons of Turmeric
- 3 tea spoons of finely chopped Parsley and Coriander mixture
- ½ tea spoon of Cinnamon powder
- 2 tea spoons of Ginger powder
- 2 tea spoons of Turmeric
- 3 tea spoons of Parsley and Coriander
- ½ tea spoon of Cinnamon powder
- 4 medium Cinnamon bars (4-6 small pieces)
- 1 pinch of Saffron
- 6 table spoons of Olive oil
- 6 table spoons of Vegetable Oil
- 2 cups of water
- 2 eggs
- Half a nutmeg
- 100 grams of blanched almonds
- 100 grams of powdered sugar
- Cinnamon powder
- Oil for frying
- Phyllo dough or ' Warka'

## INSTRUCTIONS

### Steps to Make the Chicken Filling:

1 - On high heat, put the onions, the spices and the Chicken. Mix well. 2 - Add enough water to the chicken to cook. Cover your pan and let the chicken cook for 30 minutes. 3 - When the chicken is cooked, remove it from the sauce, let it cool down then separate the meat from the bone. Shred the meat into small pieces.

### Steps to Make the Eggs Filling:

1- Add the 2 eggs to the sauce where the chicken was cooked. 2- Lower the heat, and stir the eggs into the sauce. 3- The egg mixture should become dry after 10-15 minutes. Keep stirring from time to time.

3. Steps to Make the Almonds Filling: 1- Fry the almonds in the oil until they become golden brown. 2- Remove excess oil from the almonds. 3- Process the almonds with the powdered sugar and cinnamon in a food processor until the almonds are crushed.

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## INSTRUCTIONS

### Steps to Fold the Pastilla:

- 1- Spread the phyllo dough on a plate.
- 2- Spread two table spoons of the Almond mixture on the phyllo dough
- 3- Spread two tablespoons of the eggs filling on the Almond mixture.
- 4- Spread three tablespoons of the shredded chicken on top of the two fillings.
- 5- Fold the phyllo dough on top of the three layers.

### Final Steps:

- 1- Preheat the oven at 350 degrees and bake the Pastilla for 20-30 minutes (or fry in sunflower oil for 10 minutes) or until golden brown.
- 2- Decorate the Pastilla with powdered sugar and cinnamon powder before serving.

*Enjoy!*