

Pastilla stuffed with pulled chicken, roasted almonds and spinach

Recette pour 4 personnes



Description

A filo puff pastry, Moroccan style; Garlic, cumin and turmeric.

L'idée déco

You can always make a vegetarian version of this recipe by replacing the chicken with ricotta.

Ingrédients

Stuffing

- 2 Unit(s) Onion
- 100 Gr Spinaches
- 200 Gr Boneless chicken thigh
- 1 Liter(s) Chicken stock
- 2 Clove(s) Chopped garlic
- 1 Tsp Curcuma
- 1 Tsp Cumin powder

- Salt and pepper

Rolls

- 4 Leaf(ves) Phyllo dough
- 50 Ml Melted butter
- 20 Gr Sliced almonds

- Salt and pepper

Préparations

Temps de préparation **60.00 mins**

Préchauffez votre four à 375.00 F°

Preparation

Poach the chicken in stock until it pulls apart easily (roughly 30 min).

Finely chop the onions and chop the spinach.

Stuffing

In a sauce pot with a knob of butter, sweat the onions until slightly caramelized then add the spices and spinach. Continue to cook for 5 minutes and then add the chicken. Season to taste with salt and pepper.

Finishing

In a pie mold, place the filo dough making sure to brush with butter between layers. Place the stuffing in the center and then fold the filo over top. Brush with butter.

Flip the mold onto a baking sheet, remove the mold and then sprinkle with the rest of the butter and the almonds. Cook in the oven for roughly 16 minutes, or until you get a nice golden color.

Bon appétit!