

CHICKEN AND DATE PASTILLA

Adapted from Closet Cooking
Prep time + Cook time = 45 min + 40 min

INGREDIENTS

1 tbsp olive oil
2 lbs skinless chicken breast
2 onions, sliced
4 garlic cloves, chopped
1 tbsp ground cumin
2 tsp ginger
1 tsp cloves
1 tbsp cinnamon
1 tsp chili flakes
1 tsp turmeric
1 pinch saffron
2 cups chicken stock
3 eggs
1 cup dates, pitted and coarsely chopped
¼ cup raisins
¼ cup cilantro, chopped
½ cup slivered toasted almonds
Salt and pepper, to taste
8 sheets phyllo dough
½ cup olive oil
Powdered sugar and cinnamon, to taste

DIRECTIONS

1. Heat the tablespoon of olive oil in a large pan over medium-high heat. Add the chicken and brown on all sides. Remove from pan.
2. Reduce heat to medium and add the onions. Cook until tender (about 10 minutes).
3. Add the garlic, cumin, ginger, cloves, cinnamon, chili flakes, turmeric and saffron. Cook until fragrant (about 1 minute).
4. Return the chicken to the pan and add the chicken stock. Cover the pan and simmer until the chicken is cooked, stirring occasionally (about 30 minutes). Remove chicken from pan to cool.
5. Once the chicken has cooled, shred it. Return it to the pan, and add the eggs, dates, raisins, cilantro and almonds as well. Mix and season with salt and pepper.
6. Preheat the oven to 375F. Place a sheet of phyllo on your working surface and brush with olive oil. Place a second sheet on top in the opposite direction, forming a plus sign, and brush with more olive oil. Repeat until you have used all of the phyllo sheets and most of the ½ cup of oil.
7. Transfer the layered phyllo into an 8 or 9 inch springform pan and fill with the chicken mixture. Fold the overlapping phyllo over the top to form a pie. Brush the top with the rest of the oil.
8. Bake in the oven until golden brown (30 to 40 minutes).
9. Allow to cool, and sprinkle some powdered sugar and cinnamon over the top.