



Chicken Filled “Fillo”

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 big onions (chopped slices)
- 4 tbsp olive oil
- Salt
- 1 $\frac{1}{4}$ kg boiled chicken (boneless)
- 1 $\frac{1}{2}$ cups cooked rice
- 4 tbsp Sumac
- 250 g “Fillo” thin dough layers

Instructions

1. Put the onion in a pot, then add the olive oil and salt, then put it on the fire with stirring until the onion become little bit brown.
2. Cut the chicken to small pieces then add it to the onion and keep it on the fire for three minutes.
3. Add the rice then the sumac and stir, then remove it from the fire.
4. Oil a pan with olive oil, then put 200 grams of Fillo in the pan covering the bottom leaving the edges of the Fillo outside the pan.
5. Pour the mixture in the pan, then cover the surface by the remaining Fillo then turn the sides on the uncovered mixture and spray the surface with olive oil.

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6. Put it in the oven (medium heat) for twenty minutes then put on the upper until it becomes little bit brown.
 7. Take it from the oven and turn it in the dish and serve