

Chicken & Mushroom Phyllo Pie



Delicious. Every time.

Prep time: 15 mins

Cook time: 20 mins

Serves 4

Ingredients:

2 leeks thinly sliced

250 g brown mushrooms sliced

60 ml oil

2-3 chicken breast fillets sliced

ROYCO Creamy Mushroom Pour Over Sauce

2-3 sheets phyllo pastry

45 g butter or margarine melted



Cooking Instructions:

- Preheat oven to 180°C.
- Fry leeks and mushrooms in ½ the oil. Place in a 20cm oven-proof dish.
- Stir-fry chicken in the rest of the oil. Season and add to the leeks and mushrooms.
- Prepare ROYCO sauce according to packet instructions. Stir into the chicken and mushroom mixture.
- Brush each phyllo sheet well with melted butter / margarine, then cut into 4 strips. Scrunch each strip into a loose ball and place on top of the chicken mixture.
- Bake in oven for 15-20 minutes until the phyllo is golden.

Tip: Phyllo pastry dries out quickly, store it covered with a damp tea towel.