

Chicken Bisteeya
(a North African specialty, similar to pot pie in the USA)

Ingredients-

1 roasted chicken, shredded and bones removed (store bought is fine)
3 cloves of garlic, sliced thin
1 onion, sliced thin
*1 teaspoon **Spice Trail's Ras El Hanout***
¼ cup chicken stock or broth- low salt
½ cup of smen, or ½ cup of clarified butter*
¼ cup Italian parsley, chopped
¼ cup cilantro, chopped
1 cup whole almonds, fried in oil and crushed
Juice of one lemon
4 eggs, beaten
1 package of phyllo dough, thawed
Salt
1 teaspoon ground cinnamon
1 teaspoon powdered sugar

Method-

Preheat the oven to 425.

*Heat ¼ cup of the smen or butter in a sauce pan, then add the onions and cook on low heat for 5 minutes, then add the garlic, **Spice Trail's Ras El Hanout** and season with salt. Then add the shredded chicken and the stock, cook for 10 minutes on medium heat or until the sauce is reduced by half.*

Add the herbs and lemon juice then simmer, stir in the eggs and let cook until the sauce congeals, (keep of heat and stir continuously so the eggs don't scramble) adjust the seasoning with salt and more lemon juice to taste.

Unroll the phyllo dough, keeping it under a damp towel to prevent from drying out. Brush some of the smen over the bottom and sides of a 9-inch pie pan, then cover the bottom of the pan with 6 sheets of phyllo, brushing every layer with smen.

Spread the almonds in the bottom of the pan and place the chicken mixture on top. Place two sheets of smen brushed phyllo dough as a top layer. Fold the overlapping phyllo and brush with more smen.

Bake in oven for 15 minutes or until the phyllo is golden brown.

Remove the bisteeya from the oven and dust with the sugar and cinnamon.

** A form of preserved butter, similar to ghee.*