

This recipe is adapted from the cookbook *The Food and Wine of Greece* by Diane Kochilas.



Kotopitta me Feta

- 1/4 c olive oil
- One recipe of phyllo dough
- 2 boneless chicken breasts, diced
- 1 c chopped scallions
- 1/4 c chopped, fresh dill
- 1/2 c finely chopped celery
- Ground pepper to taste
- 2 t dried thyme
- Pinch of dried sage
- Pinch of dried mint
- 1/2 t marjoram
- 1/4 t Anise extract (we used this in-place of ouzo)
- 1/3 pound feta cheese, crumbled
- 2 T grated Romano cheese
- 2 eggs

Preheat the oven to 350F. Grease a pie pan and cover with the bottom crust of the phyllo dough. Set aside. In a large bowl, combine the diced chicken, scallions, dill, celery, pepper and herbs. Add the feta and the Romano over the chicken and mix. Next add the 2 eggs, 2 T of olive oil and Anise extract and toss gently until mixed thoroughly. Add the pie filling evenly over the bottom crust of the phyllo. Next add the top crust over the chicken. Press the top and bottom crusts of the phyllo together, cutting away extra if necessary. Then roll the edges toward the inner rim to make a seal. Use a fork to poke holes in the top crust for ventilation. Bake for 45-50 minutes. Remove and let cool. Serve warm or cold.