

Moroccan-Inspired Chicken and Almond Pastilla

A flavorful twist on the traditional Moroccan Pastilla, filled with tender chicken and crunchy almonds, wrapped in delicate phyllo pastry.



Moroccan

45 min

Total time

Intermediate

Difficulty

400

kcal / serving

Ingredients

- 1 chicken breast, 1/4 cup almonds, 1 onion, 2 cloves garlic, 1/2 tsp ground cinnamon, 1/2 tsp ground ginger, 1/4 tsp ground turmeric, 1/4 tsp ground cumin, Salt and pepper to taste, 4 sheets phyllo pastry, 2 tbsp melted butter

Steps

- 1 Preheat oven to 350°F (180°C). 2. Cook chicken breast until fully cooked, then shred. 3. In a pan, sauté chopped onion and garlic until soft. 4. Add shredded chicken, almonds, and spices. Cook for a few minutes. 5. Layer phyllo sheets, brushing each with melted butter. 6. Spoon chicken mixture onto the pastry. 7. Fold pastry over the filling to create a parcel. 8. Bake for 20-25 minutes or until pastry is golden. 9. Serve warm and enjoy!