

Phyllo Chicken

Ingredients

- ½ cup butter, melted, divided
- 12 sheets phyllo dough (14 inches x 9 inches)
- 3 cups diced cooked chicken
- ½ pound sliced bacon, cooked and crumbled
- 3 cups frozen chopped broccoli, thawed and drained
- 2 cups shredded cheddar or Swiss cheese
- 6 eggs
- 1 cup half-and-half cream or evaporated milk
- ½ cup milk
- 1 teaspoon salt
- ½ teaspoon pepper



Instructions

1. Brush sides and bottom of a 13-in. x 9-in. baking dish with some of the melted butter. Place one sheet of phyllo in bottom of dish; lightly brush with butter. Repeat with five more sheets of phyllo. Keep remaining phyllo covered with plastic wrap and a damp towel to prevent it from drying out.
2. In a large bowl, combine the chicken, bacon, broccoli and cheese; spread evenly over phyllo in baking dish. In a small bowl, whisk the eggs, cream, milk, salt and pepper; pour over chicken mixture. Cover filling with one sheet of phyllo; brush
3. with butter. Repeat with remaining phyllo dough. Brush top with remaining butter.
4. Bake, uncovered, at 375°F for 35 to 40 minutes or until a thermometer reaches 160°F. Let stand for 5 to 10 minutes before cutting.

Source: Eva Sabourin, Reporting

