



## **CHICKEN PIE WITH RICE AND RAISINS**

*(Kotopita)*

An unusual combination of sweet and savory flavors combine here to make this one of the most regal savory pies.

1/4 cup, plus 2 tablespoons, Krinos Extra Virgin Olive Oil  
3 large onions, peeled and finely chopped  
1 1/2 pounds boneless chicken breasts, trimmed, poached, and shredded  
1/2 teaspoon cinnamon powder  
1/2 teaspoon ground nutmeg  
1/4 cup long-grain rice  
2 teaspoons mint  
1/2 cup golden raisins  
2 eggs  
Salt, black pepper, to taste  
1/2 cup grated Krinos Kefalotiri cheese  
1 1-pound box Athens/Apollo fillo pastry  
3/4-1 cup butter, melted, or Krinos Extra Virgin Olive Oil for brushing

NOTE: Follow fillo preparation instructions on page 30

Heat 1/4 cup of the olive oil in a large skillet and sauté the onions until wilted. In a large mixing bowl, combine the onions, shredded chicken, spices, rice, mint, raisins and remaining olive oil. Mix in the beaten eggs, and season with salt and pepper.

Follow directions for assembling and baking fillo pies on page 30. Remove, cool for 20-30 minutes, and serve.

Yield: 8-12 servings