

# 80 Diapers' Kotopita me Feta

2 boneless skinless chicken breast	3/4 c chopped green onions
3/4 c chopped celery	1 small bunch fresh dill
3 oz (3/4 c) feta cheese	2 oz (1/2 c) grated romano cheese
2 T olive oil	2 large eggs
1/2 t oregano	1/2 t dried thyme
1/8 t black pepper	1/4 t garlic powder

## **Crust:**

2 T butter, melted
1/4 c olive oil
10 sheets of phyllo dough, thawed

Preheat oven to 350 degrees.

Dice chicken breasts into 1 inch cubes. Place in large bowl. Add green onions and celery. Finely chop fresh dill, discarding stems, add to chicken mixture. Add cheeses, eggs, olive oil and spices to mixture, stir well.

Carefully count out 10 sheets of phyllo dough, rewrap the rest. It can be refrigerated or refrozen for [future use](#).

Carefully spread one sheet of phyllo on a cutting board or other clean surface. Mix together olive oil and melted butter in small bowl. Using a pastry brush, carefully spread the butter/olive oil mixture on the phyllo sheet till lightly coated.

Carefully place the phyllo sheet on a 10 inch pie plate, letting edges drape off the side of the pie plate. Repeat with all remaining sheets, offsetting the dough each time. Allow enough dough to drape off the sides to allow fold-over to create a top crust once the filling is in. Use the first two sheets to cover the bottom of the pan. Drape the rest off alternating sides. This gets messy!

Spoon filling into pie shell, and fold crust carefully over the top, making sure all the filling is covered. Brush any remaining oil/butter mixture over the top of the pie.

Bake at 350 degrees 50-55 minutes or till filling is cooked and crust is golden brown. Cool 10 minutes before serving. Serve hot or cold.