



Ingredients

20 sheets phyllo

5-6 cooked boneless, skinless chicken breasts

1 12-ounce bag frozen spinach, thawed and drained

8-ounce feta cheese, crumbled

8-ounce grated parmesan cheese

3 green onions, chopped, tops and bottom

1 stick melted butter

What To Do:

Preheat oven to 400-degrees.

Slice the chicken breasts and chop the green onions, tops and bottoms. Place in a large bowl with thawed and drained spinach, feta and Parmesan and mix.

In a 9 x 13 casserole, begin to layer 10 sheets of phyllo, brushing with butter as you add each sheet. Allow phyllo to drape over the edges of the casserole as you begin to layer.

Add the chicken and spinach mixture, then cover with additional sheets of phyllo, brushing with butter after adding each sheet. When mixture is covered, roll the edges of phyllo, and score lightly across the top.

Bake for about 40-minutes until dough is browned and mixture is bubbly. Serve hot or at room temperature.