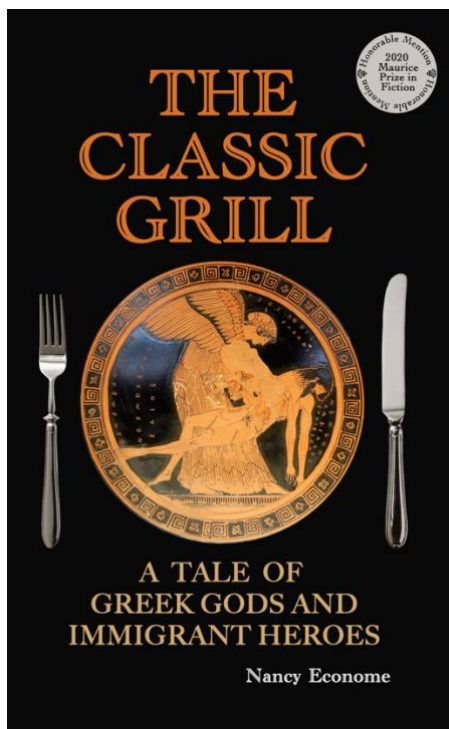


George's Phyllo-Wrapped Chicken Recipe
from
The Classic Grill – A Tale of Greek Gods and Immigrant Heroes

Recipe created by Chef Timothy Garrow



This recipe makes 5-6 long rolls which can be cut into 2-inch pieces for appetizers or cut in half to be used for entrée-sized portions.

INGREDIENTS

20-24 sheets phyllo dough
8 oz. melted butter
2 chicken breasts
 $\frac{3}{4}$ cup plain full fat yogurt
4 lemons
salt
pepper
3 egg yolks
4 tsp garlic
 $\frac{1}{3}$ cup grated Parmesan cheese
 $\frac{1}{4}$ cup crumbled Feta cheese
3 tbsp parsley, finely chopped
2 tsp rosemary, dried, crushed
3 tsp mint, finely chopped

THE DAY BEFORE:

Thaw 20-24 sheets phyllo dough in refrigerator for use the next day.

Slice 2 large chicken breasts against the grain into $\frac{1}{4}$ -inch strips.

Marinate the sliced chicken strips in a large bowl with the following ingredients mixed together:

$\frac{3}{4}$ cup plain full fat yogurt

zest of 2 lemons

2 tsp finely chopped garlic

$\frac{3}{4}$ tsp kosher salt

pinch freshly ground pepper

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THE NEXT DAY:

After the chicken has marinated overnight, remove from marinade and pat dry with paper towel.

Combine the following ingredients in a large bowl in the listed order:

3 egg yolks well beaten

2 tsp finely chopped garlic

1/3 cup grated Parmesan cheese

1/4 cup crumbled Feta cheese

3 tbsp finely chopped parsley

2 tsp rosemary, dried, crushed

3 tsp finely chopped mint

zest of two lemons

Place chicken strips in the bowl and coat well.

Lay out 1 sheet of phyllo dough with the long side near you. Lightly brush with melted butter.

Lay another sheet and repeat until you have a stack of 4.

Place chicken mixture in a line 2-inches from the long edge of the phyllo stack. Leave 3/4-inch at the edge of each sheet.

Roll the phyllo until you reach the end of the dough. Fold the excess dough underneath on the ends.

Brush the top with butter. Score the phyllo roll lightly in 2-inch lengths if you want to serve as appetizers. Score roll in half for entrée size.

If you want to make in advance, you can cover and refrigerate for up to 8 hours.

TO BAKE:

Place the rolls on a baking sheet lined with parchment paper.

Bake at 350 degrees for 40-45 minutes and golden brown. Cool 5 minutes before cutting. Cut on score lines. Each chicken breast yields approximately 2-3 rolls.