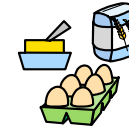


Chicken and mushroom



filo parcels



Ingredients



6

Serves 6



Chicken fillets, cut into cubes

6



6 ounces



mushrooms, sliced



1



1 medium



onion, finely chopped



6



6 sheets of filo pastry

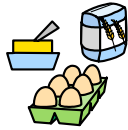
1



1 ounce







butter



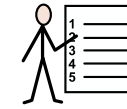
## Ingredients

**1**    
1 tablespoon of plain flour





**1**    
1 chicken stock cube






**1**    
1 tablespoon olive oil

  **+**     
Salt, pepper and fresh thyme to taste






## Method




     
Fry the chicken fillets, half the mushrooms

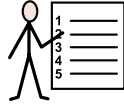
**+**       
and half the onion in a little oil

   
until lightly browned.

        
Allow to cool, drain well, keep any liquid.

    
Lay out the filo sheets, then brush with oil

**+**     
and fold in half.



Method



Season the chicken mixture and



add a pinch of thyme.



Divide the mixture between the sheets,



fold in edges and roll up.



Brush with oil and bake



for 15 minutes in a hot oven.