



3 filling pie

30'

Hands on

70'

Cook Time

12-14

Portion(s)

2

Difficulty



Method

For the 1st filling

- Place a [nonstick pan](#) over heat and let it get hot.
- Cut the bacon in to small cubes and add to the pan along with some olive oil, finely chopped fresh thyme, minced garlic and mushrooms chopped into pieces.
- Sauté for 3-4 minutes and transfer to a bowl. Add the cream cheese, the green part of the spring onion finely chopped, pepper and bouillon granules. Mix and set aside.

For the 2nd filling

- Place the same pan over heat and add the olive oil.
- Finely chop the leek, onion and green pepper and add to the pan along with the fennel seeds. Sauté until golden.
- Add the spinach and sauté for 3-4 minutes.
- Finely chop the mint and add to the mixture.
- Transfer mixture to a bowl and add the lemon zest, feta and bouillon granules. Use a fork to break the feta cheese into large pieces, mix and set filling aside.

For the 3rd filling

- Place the same pan over heat and add the chicken, olive oil, bouillon granules and minced garlic.
- Shred the chicken into small pieces, add the curry powder and mix.
- Transfer to a bowl and add the finely chopped sun dried tomatoes and anthotyro cheese coarsely chopped.

To assemble

- Preheat oven to 170* C (338* F) Fan.
- In a [32 cm round baking pan](#), add the olive oil.
- Lay the first sheet of phyllo dough in the pan and drizzle with olive oil. Add another 4 sheets of phyllo dough, [drizzling each with olive oil](#) when placed in the pan.

Ingredients

- 450 g phyllo dough, for pies
- 100 g olive oil

For 1st filling

- 1 teaspoon bouillon granules
- 100 g bacon
- 2 tablespoons olive oil
- fresh thyme
- 1 clove of garlic
- 400 g champignon mushrooms
- 300 g cream cheese
- 2 spring onions
- pepper

For 2nd filling

- ½ teaspoon bouillon granules
- 2 tablespoons olive oil
- 1 leek
- 1 onion
- 1 green bell pepper
- 1 teaspoon fennel seeds
- 200 g spinach
- fresh mint
- grated zest of 1 lemon
- 200 g feta cheese

For 3rd filling

- ½ teaspoon bouillon granules
- 350 g cooked chicken
- 2 tablespoon olive oil
- 2 cloves of garlic
- 1 teaspoon curry powder
- 50 g sun dried tomatoes
- 300 g Greek anthotyro cheese (fresh cheese)

Διατροφικός πίνακας

Nutrition information per portion

333 Calories (kcal)	17.0 Total Fat (g)	8.7 Saturated Fat (g)	25.0 Total Carbs (g)
17%	24%	44%	10%

- When you have added the fifth sheet of phyllo, drizzle with olive oil and add the three fillings. Spread each filling in a strip, covering 1/3 of the pan. Fold the edges of the phyllo sheets inward and press down on them with our hands.
- Cover with the remaining sheets of phyllo, following the exact same process as before with the olive oil. Drizzle the surface of the pie with olive oil.
- Bake for 1 hour and 10 minutes.
- When ready, remove from oven, allow to cool and [serve](#).

