**Greek Chicken Pie**

**Kotopita**

*As Bill Dilios, from Politsani, Albania (formerly part of Greece), taught Lindsay Sterling in Freeport, ME.*

**Makes:** 10 servings for dinner, 20 servings as an appetizer or side  
**Cooking Time:** 2 hours plus thawing overnight

**Ingredients**

* 1 box phyllo dough
* 2 Tbsp olive oil
* 4 large yellow or sweet onions, medium dice
* 1 stick butter, cut into 1/2" chunks + 1 stick butter
* 4 chicken breasts, cut into 1/2" cubs
* 1 1/2 cups long grain white rice
* 3 cups chicken stock
* 1 boullion cube, 1 tsp boullion paste, or 1 tsp salt
* 3 eggs

**Equipment**

* cutting board
* chef knife
* mixing spoon
* large soup pot
* large mixing bowl
* medium bowl
* pastry brush
* Bill's special kotopita pan [link to store]:
* or 3 pie plates
* or 2 9x12, 2-inch deep baking dishes

**Instructions**

1. Thaw phyllo dough. The day before you want to make kotopita, transfer the phyllo dough box from the freezer to the fridge to thaw it. Then an hour before you want to start cooking, take the phyllo box out of the fridge and let it come to room temperature on the counter. If you forget to take the phyllo out of the freezer the night before, you can thaw it on the counter in 2-3 hours.

2. Make the filling. Saute onions with 2 Tbsp oil and 1 stick butter (cut into chunks) until onions are soft, 5-10 minutes. Cut the chicken pieces into 1/2 inch cubes and add to the onions. Wash all surfaces that raw chicken touched.  When chicken is half-cooked (opaque on the outside but still translucent in the center), add rice and saute for 2 minutes without browning anything. Add chicken stock so that the rice is just floating in liquid, about 3 cups. Add crushed bouillon cube, bouillon paste, or salt as desired and incorporate. Saute, stirring frequently, until the liquid disappears and you have a thick mass of chicken and rice with no runny liquid. Remove from stove and let cool. Mix in three eggs.

3. Preheat oven to 395.

4. Assemble the pie. See how he did it in this video [insert link: ]. You melt a stick of butter in cereal bowl and get a pastry brush out. Bill made one awesome, giant pie in a what looked like an extra-large, deep-dish pizza pan. Alternatively you can use three pie dishes or 2 9x12 baking dishes. Brush the bottom and sides of the baking dish with olive oil. Layer whole phyllo sheets over the bottom of baking dish, overlapping the edges of the pan by roughly 2 inches. (No folding, cutting or fussing!).

Now be like Jackson Pollock with the butter brush dripping melted butter on the phyllo. You don't need to brush the butter around - just drip enough butter so that it looks like it's starting to rain on a sidewalk. Make another layer of phyllo overlapping the edges again. Drizzle butter again. Layer phyllo again. Drizzle butter again. When you have about five layers of phyllo, make a layer of chicken filling about 1/2" inch deep. Cover with two more layers of phyllo/butter drips. Add another layer of filling about 1/2" deep. Do five more layers of phyllo. Fold all the draped edges of phyllo on top of the pie. Brush butter over the dry edges of phyllo, folding them down onto the pie.

If you are using multiple pies, when you complete one pie, just follow the same process and make another one in another dish.

5. Bake for about 40 minutes, turning the temp down to 385 after ten minutes. When the entire pie is golden brown, remove from oven and let the pie cool for 10-20 minutes.

6. Serve. A cool trick for cutting the pie: place a large cutting board (one that is bigger than the pie itself) over the top of the pie. Holding the pan and the cutting board together, flip them over so that the pan ends up upside down on top of the cutting board. Now just lift the pan off the pie. Use a serrated bread knife to pie into squares or wedges, depending on what look you want.

Once pie is cool, store leftover pie in tinfoil in the fridge for up to 3 days. Reheat in a 350 degree oven or toaster oven.