

Edam, Fig, Chicken & Mushroom Parcels

Fancy your filo pastry with Chris' Heritage Edam & Fig dip.

Makes 4 parcels

Prep: 35 mins

Cook: 25 mins

Ingredients

1 pot Heritage Edam & Fig Dip with roasted almond sachet

1 tbls of Olive Oil

180g of sliced mushroom

2 spring onions chopped

500g skinless chicken breast

$\frac{1}{2}$ cup fresh bread crumbs (made from day-old bread)

1 Tbls fresh parsley, chopped

12 sheets of Filo pastry

100g Butter, melted

Sesame seeds for sprinkling

Salt & pepper to taste

Method

1. Preheat oven to 180°C.
2. Sauté mushroom in olive oil until tender, season with salt & pepper.
3. Add spring onions and sauté for a further minute. Transfer to bowl and let cool.
4. Slice chicken and add to cooled mushrooms. Add **Chris' Heritage Edam & Fig Dip**, almond sachet, bread crumbs, parsley and a pinch of salt & pepper.
5. Lay a sheet of filo pastry on a clean, dry board and brush with melted butter. Top with a second sheet of filo, brush again with butter and lay a third and final sheet on top.
6. Lay filo sheets with the short edge at the top and bottom, place $\frac{1}{4}$ of filling on the bottom third of the pastry. Brush edges with a little more butter then fold filo over filling.
7. Brush top with a little more butter and sprinkle with sesame seeds. Repeat until all filling is used.
8. Place in pre-heated oven and bake for 20-25 minutes or until golden brown.
9. Serve with a simple garden salad.