Ingredients:

The Shell:

1 box of Phyllo dough (frozen) I use organic Phyllo bought at Whole Foods
1/4 c olive oil
1 tbsp coconut oil
1 tbsp. ghee (place 1 tbsp. of butter in a ramekin and bake in a 350 toaster oven/ oven for 13-15 minutes until the top starts to look golden Let it cool for a few minutes then skim the top and discard)

Filling:

Cheeses:

7 OZ of quality feta cheese - about a cup -(preferably organic) crumble it
2 tbsp grated quality parmesan cheese

The mushrooms:

6 OZ fresh Shiitake mushrooms peeled, washed, dried and cut into small pieces
1.5 c frozen mushrooms (such as Porcini or any of your choice)
1c red onion diced
1.5 tbsp. olive oil
1/3 tsp salt,. ¼ tsp black pepper ¼ tsp paprika
2 tbsp. white wine
1 clove of garlic minced

The chicken:

1.5 c organic chicken loins or breast (cleaned and towel dried) cut into small cubes
1 tbsp. minced onion
1 tbsp. olive oil
1 large cloves of garlic minced
3 tbsp. white wine
1/4 tsp salt and another pepper (salt to taste)
1/4 tsp of each: rosemary, oregano fennel and paprika - 1/8 tsp ground nutmeg

**Method:**

**Making the filling:**

Place a skillet on medium heat, pour 1.5 tbsp. olive oil, add the bay leaf and onions - sauté until translucent

Add Shiitake mushroom and sauté for a couple of minutes

Add frozen mushrooms and sauté until liquid is absorbed

Add garlic, wine, salt, pepper and spices and mix for a couple of minutes until liquid is absorbed

Remove mixture to a plate and let it cool to room temp

Using the same skillet on medium heat, place 1 tbsp. olive oil and minced onion stir a couple of times then add the chicken and sauté for three minutes

Add garlic, wine salt, pepper and spices and sauté for a few more minutes until liquid is absorbed

Remove chicken to a plate and let it cool

**Making the pie:**

Thaw the frozen Phyllo by leaving it in the fridge over for a day or two before using.

Cut the Phyllo sheets in the middle

Choose a baking a rectangular baking sheet where half a Phyllo sheet can fit or use a round dish as in the video

Cover the Phyllo sheets with a napkin and lightly mist with water to keep from drying

Mix the olive oil, ghee, and coconut oil together

Brush the dish with oil

Place a Phyllo sheet in the dish and brush with oil. Repeat to have 7 sheets

Place the mushroom filling, top with feta chees and parmigiano cheese

Repeat layering seven other sheet on top of the filling
After brushing the last sheet with oil, use a sharp knife to cut the pie into 6 pieces
Bake in the middle rack in a preheated 350 degree oven for about 18 minutes or until golden
Take the pie out of the oven and let it sit for 10 minutes then cut and serve warm