

Spanakopita-style Chicken & White Bean Casserole

Serves 6

- 3 T extra-virgin olive oil, divided
- 52 g finely chopped yellow onion
- 1 T finely chopped garlic
- 290 g frozen spinach, thawed and squeezed dry
- 116 g cream cheese, cut into cubes and softened
- 1 (400 g) can white beans, rinsed
- 420 g chopped cooked chicken
- 122 g crumbled feta cheese (cottage cheese, or ricotta)
- 33 g finely grated Parmesan cheese
- 1½ T chopped fresh dill
- ½ tsp grated lemon zest
- ½ tsp ground pepper
- 6 frozen phyllo pastry sheets, thawed in refrigerator overnight



1. Preheat oven to **200°C**.
2. Lightly coat a 20-cm-square baking dish with cooking spray.
3. Heat **1 T oil** in a large skillet over **medium heat**.
4. Add **onion**; cook, stirring occasionally, until softened, **about 4 minutes**.
5. Add **garlic**; cook, stirring, until fragrant, **about 1 minute**.
6. Stir in **spinach** and **cream cheese**; cook, stirring constantly, until the cream cheese is melted and the vegetables are coated, **about 2 minutes**. Transfer to a medium bowl and let cool slightly, **about 5 minutes**.
7. Add **beans, chicken, feta, Parmesan, dill, lemon zest** and **pepper** to the spinach mixture; stir until fully combined. Spoon into the prepared baking dish.
8. Cut each phyllo sheet in half crosswise. Place 1 half sheet on top of the spinach mixture; brush with some of the **remaining 2 T oil**. Repeat the process with the remaining phyllo sheets and oil, stacking the sheets. Score the phyllo into 5-cm squares with a sharp knife. **Bake about 25 minutes**, until golden brown on top.
9. Let cool for 10 minutes before serving.