

# Chicken and Mushroom Strudel on Baby Spinach

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Here is an elegant dish to serve guests coming over for dinner for a celebration or to have a good time. Make the filling ahead or have the strudel filled and ready for the oven so when guests arrive all you have to do is pop it in the oven. Enjoy all that is Ontario and in this recipe you can see that there is lots to enjoy-just look for the Foodland logo!

Preparation Time: 20 minutes

Cook Time: 40 minutes

Makes 6 servings.

Ingredients:

2 tbsp (25 mL) Ontario butter

1 lb (500 g) Ontario white button or cremini mushrooms, sliced

1 small Ontario onion, finely chopped

6 cloves Ontario garlic, minced

3 tbsp (45 mL) chopped fresh Ontario sage

1/4 tsp (1 mL) each salt and fresh ground pepper  
2 boneless, skinless Ontario chicken breasts (about 12 oz/375 g), chopped  
1/4 cup (50 mL) chopped fresh Ontario plain parsley  
1/2 cup (125 mL) Ontario sour cream  
2 Ontario large eggs  
1/4 cup (50 mL) Ontario butter, melted  
5 sheets phyllo pastry

#### Spinach Toss:

2 tbsp (25 mL) canola oil  
1 tbsp (15 mL) apple cider or white wine vinegar  
Salt and fresh ground pepper  
8 cups (2 L) Ontario baby spinach

#### Method:

In large skillet, melt butter over medium-high heat. Cook mushrooms, onion, garlic, sage, salt and pepper; cook, stirring for 6 minutes. Add chicken and parsley and cook, stirring for 8 minutes or until chicken is no longer pink inside. Let cool to room temperature.

In bowl, whisk together sour cream and eggs until well combined. Stir into chicken mixture until well coated.

Start with 1 sheet of phyllo, brush with some of the butter. Top with remaining 4 sheets, brushing lightly with butter after each. Spread filling across length of pastry, about 2-inches (5 cm) from edges. Fold in long edge and sides; roll up jelly-roll style. Place seam side down on parchment paper lined baking sheet. Brush lightly with butter. Make a few slashes across the top, without cutting into filling.

Bake in 400 F (200 C) oven for about 25 minutes or until golden brown. Let cool slightly and slice strudel into 6 pieces.

Spinach Toss: In large bowl, whisk together oil, vinegar, salt and pepper to taste. Toss with greens. Divide among plates and top with strudel.

