

Sicilian Chicken Braid

Submitted by: Diane Sparrow, Osage, IA



6 Main Dish Servings or 12 Appetizer Servings

- 2 tablespoons olive oil, divided
 - 2 **Pilgrim's Pride** boneless, skinless, split chicken breasts (about 1 pound), cut into bite-size pieces
 - 2 cloves garlic, minced
 - 1 small red onion, chopped
 - 4 ounces fresh mushrooms, sliced
 - 6 ounces fresh spinach leaves, coarsely chopped
 - 1 tablespoon balsamic vinegar
 - 1 teaspoon salt
 - 1 teaspoon dried oregano leaves
 - 1 teaspoon dried basil
 - 1 teaspoon dried tarragon leaves
 - 1 cup (4 ounces) shredded mozzarella cheese
 - 4 ounces ricotta cheese
 - 1 egg, lightly beaten
- Crust:
- 1 package dry yeast
 - 1/2 cup warm water
 - 2 1/2 cups buttermilk biscuit mix
 - 1 egg, lightly beaten
 - 1 egg, beaten with 1 tablespoon water
 - 1/4 cup grated Parmesan cheese

Heat 1 tablespoon olive oil in medium skillet, add chicken and cook until no longer pink inside. Remove to dish with slotted spoon and set aside.

Add remaining tablespoon olive oil to skillet and heat. Add garlic, onion, and mushrooms, and cook until onion is transparent. Add spinach and balsamic vinegar, cover, and cook 1 minute to wilt spinach. Remove vegetables with slotted spoon and add to chicken. Set aside to cool slightly, then add seasonings, cheeses and 1 beaten egg. Toss lightly to combine.

To make crust, dissolve yeast in warm water. Place biscuit mix in medium bowl. Add yeast and 1 beaten egg and stir to combine. Turn out on floured board and gently knead, about 20 strokes. Cover dough and allow to rest 10 minutes.

Preheat oven to 375°F. Grease 15x10x1-inch baking pan. Place dough in pan and roll out to a 14x9-inch rectangle, using flour sparingly, if needed, to prevent dough from sticking to rolling pin. Place chicken filling lengthwise down center of dough. Make cuts at 1-inch intervals down each lengthwise side of dough. Fold cut strips alternately from right then left at an angle over filling until all strips are folded over and filling is enclosed. Pull up each end of dough, top and bottom, to close. Brush dough with egg and water mixture, and sprinkle with Parmesan cheese.

Bake chicken braid in preheated oven 25 minutes or until crust is golden. Cut in slices to serve.