



Kunafa Bechamel Pie

Ingredients

- 1 Sachet MAGGI® Bechamel Mix
- 1 Package Kunafa dough
- 3 tbsp Butter
- 1 Medium Onion, finely chopped
- 2 cubes Maggi® Chicken Bouillon
- 0.5 cup water
- 1 Medium Chicken breast
- 1 cup Mushroom, cut into slices
- 50 g Leek, cleaned and finely chopped
- 3 cups Low fat milk
- 2 tbsp Olive Oil
- 0.5 cup Mozzarella cheese

Instruction

1. Preheat oven to 180 degrees C and place oven rack in the middle position.
2. In a large bowl, mix the kunafa with melted butter and place it into a pie mold.
3. Bake it in 180 degrees C preheated oven for 10 minutes until slightly golden.
4. Meanwhile in a medium pan, heat olive oil and sauté onions until soft and add chicken, water and MAGGI® Chicken Stock and sauté until fully cooked.
5. Add the mushrooms, leeks and stir.
6. In a saucepan, combine skimmed milk and MAGGI® Béchamel Mix, bring to a boil and allow to simmer until slightly thick. Remove from heat and set aside.
7. Place the chicken mixture over the kunafa crust.
8. Pour the béchamel sauce over the top. Also mix some béchamel with mozzarella cheese and pour on top, bake in a preheated oven at 180°C for 20 minutes or until kunafa is slightly golden on the sides.

Nutrition

Carbohydrates	74.76 g
Energy	485.17 kcal
Fats	15.5 g
Protein	12.51 g

45 Minutes

6 Servings