

PHYLLO PARCELS WITH MOROCCAN TURKEY

(from the Bewitching Kitchen)

large or jumbo size muffin pan, makes about 5 parcels

for the parcels:

1 box of phyllo dough, thawed in fridge overnight
olive oil spray

for the filling:

3 tablespoons olive oil, divided
1 + 1/2 pounds ground turkey
2 large carrots, cut in pieces
8 oz mushrooms cut in pieces
2 celery ribs, minced
1 + 1/2 tsp salt
1 shallot, minced
1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground turmeric
1/4 tsp ground cumin
1 tablespoon harissa, or to taste

Brown the ground turkey in a large skillet using 2 tablespoons of olive oil, and seasoning with 1 tsp salt. Once the meat is brown, transfer to a bowl. Add one more tablespoon of olive oil and saute the carrots, shallot and mushrooms, sprinkling all the spices and the final 1/2 tsp salt over the veggies as they cook. Once the veggies start to get some color, add the harissa, the ground turkey reserved, and mix everything gently. Reduce the heat, cover and simmer 5 minutes. Transfer to a bowl and cool it completely.

Lay your phyllo sheets and cut squares large enough to cover the whole inner surface of the muffin pan. Lay 3 sheets of phyllo over each hole, each slightly twisted in relation to the previous one, and spray a very light amount of olive oil as you lay them. Add the cold filling, get one square and fold it in four, so that you are left with a small amount of pastry that can sit right on top of the filling (see photo on the composite below). Crunch all the phyllo from the base layers over the top, spray olive oil.

Bake at 375F for about 25 minutes, or until golden. Let it cool for 10 minutes before removing from the pan. They should un-mold very easily and **neatly**.