

# delicious dish

Greek Cooking - Part 1  
Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
Greek Chicken with Bulgur Salad	<b>For the Chicken</b> 4 lemons 3 cloves garlic 1½ -2 lbs boneless chicken breast or thighs 2 bunches flat-leaf parsley leaves 1 red onion	Extra virgin olive oil Ground turmeric Paprika 1 cup pitted kalamata olives 1 cup coarse bulgur	8-12 metal or wooden skewers (if you use wood skewers, soak them first), or do not use skewers at all	
baklava cigars	1 stick (¼ lb/½ cup) unsalted butter 1 lemon	1 1 lb package of phyllo dough  For the filling: 300g - a little over ½ lb. unsalted raw shelled pistachios, almonds, and walnuts, I like a mixture. Granulated sugar Ground cinnamon Honey Orange flower water or rosewater, optional	Pastry brush 9x9 or a small rectangular metal or pyrex baking pan with straight sides	defrost phyllo <b>OVERNIGHT</b> in the fridge  Melt butter