

Chicken Shawarma

Yield: 6 serves | **Rating:** 4/5 | **Prep:** 10 min | **Cook:** 10 min | **Other:** 24 hr | **Source:** thestranger.online

Shawarma is a dish in Middle Eastern cuisine consisting of meat cut into thin slices, stacked in a cone-like shape, and roasted on a slowly-turning vertical rotisserie or spit. Originally made of lamb or mutton, today's shawarma may also be chicken, turkey, beef, or veal.

Ingredients

Other ingredients:

- 1 kg chicken (thigh, skinless and boneless, sliced)

Marinade:

- 1 large garlic clove (minced)
- 1 tbsp coriander (ground)
- 1 tbsp cumin (ground)
- 1 tbsp cardamon (ground)
- 1 tsp cayenne
- 2 tsp smoked paprika
- 2 tsp salt
- 1 Pepper (black)
- 2 tbsp lemon juice
- 3 tbsp oil (olive)

Yoghurt sauce:

- 1 cup yoghurt (Greek)
- 1 garlic clove (crushed)
- 1 tsp cumin
- 1 Lemon juice (squeeze)
- 1 Salt
- 1 Pepper

To serve:

- 1 Pita (Lebanese, flatbread or make your own [<https://parlezpantry.com/pepper-and-mushroom-flatbread/>] without the toppings)
- 1 lettuce (cos or iceberg, sliced)
- 1 Tomato (slices)
- 1 onion (red, finely sliced)
- 1 Cheese (shredded, optional)
- 1 Hot sauce (optional)
- 1 Cucumber

Notes

Make the marinade in advance and place it and the chicken in a ziplock or similar bag and freeze straight away. Then as it defrosts, it marinates.

Cooking on a BBQ or stove is best to get the caramelisation. Baking doesn't yield quite the same flavour – but still very good! Alternatively, bake at 220C for 20 to 25 minutes until browned.



Instructions

1. Marinate the chicken as per the notes to make your life a whole lot easier or work with it fresh. Marinate 24 hours (minimum 3 hours).
2. Yoghurt Sauce: Incorporate the yogurt sauce ingredients in a bowl and mix. Cover with cling film and place in the fridge until required (it will last for 3 days in the fridge).
3. Preheat the oven to 220C, or BBQ. Heat a large heavy based skillet with 1 tbsp oil over a medium high heat, or lightly brush a BBQ hotplate/grills with oil and heat to medium high.
4. Cook the chicken by placing it in the skillet or directly on the grill and cook the first side for 4 to 5 minutes until nicely charred. Turn and cook the other side for 3 to 4 minutes, slight less time is required for the second side..
5. Remove the chicken from the grill and cover loosely with foil to rest for a few minutes and set aside.
6. To serve: Slice the chicken and load a platter alongside the flatbread, salad and the yoghurt sauce or you could make your own dairy free Tahini sauce.
7. To create a wrap, grab a piece of flatbread and smear with the yoghurt sauce. Top with a bit of lettuce and tomato and the chicken. Roll it however you see fit and enjoy.