



## Chicken Shawarma

This is a pretty traditional seasoning mix for making the meat stack for gyros. Most of us don't have that big rotisserie cooker, but you can dry rub and pan fry with it to get a shawarma style meat. It's delicious.

### Ingredients

8 boneless/skinless chicken thighs

1 T olive oil

2-3 T red wine for deglazing (port is best if you have it)

2 tsp chili powder

1 tsp coriander

1 tsp cumin

1 tsp garlic powder

1 tsp paprika

1 tsp dried parsley

1 tsp dried oregano

1 tsp dried thyme

½ tsp ground cinnamon

**Mix:** mix chili powder, coriander, cumin, garlic powder, paprika, parsley, oregano, thyme, and cinnamon in a small bowl

**Combine:** In a 1 gallon zip top bag, combine the chicken and spice mixture. Leave air in the bag and work the spices all over the chicken. Then squeeze the air out of the bag and refrigerate for 30 minutes.

**Cook whole:** In a skillet that has a lid, place olive oil in skillet on medium high. Place chicken in the skill, working it in to get maximum contact with the skillet. May need to do this in two batches. Cook for 5-6 minutes with lid on, then flip the chicken and cook for another 5-6 minutes with lid on.

**Chop:** Remove the chicken from the skillet, and chop into ½ inch pieces.

**Deglaze:** Add wine to empty skillet and scrape the sticky bits up into the wine creating a thick dark sauce.

**Coat:** Put the chopped chicken back in the skillet with the sauce. Toss to combine. Cover and cook on medium low for 3-4 minutes.

**Deglaze:** Once the skillet has built up a bit of a crust on the bottom, add about 4 oz of beer, and scrap the bottom of the skillet with spatula. (that's really good flavor down there)

**Serve:** Serve with Tzatziki sauce, hummus, cucumber salad, and pita bread.