

CHEW & BREWS CHICKEN SHAWARMA

2 servings | 10 min prep + 2hrs Marinating
time | 15-20 min cook

INGREDIENTS

4 Corn Fed Free Range Chicken Thighs
(boned and skinned)

1 portion Chew and Brews Shawarma
Marinade.

To serve

Soft Flour Tortilla

Sweetheart Cabbage

Spring Onion (sliced)

Hot Sauce

An English Amber Ale - We think that Cellarhead Brewing Company's Amber Ale goes perfectly with this dish!

DIRECTIONS

- 1) Cover the chicken thighs in marinade and rub in well. Leave for 2 hours.
- 2) Preheat oven to 210 degrees celsius or Gas 6.
- 3) Cook chicken for 4 minutes on each side in a hot pan with a splash of olive oil having drained any excess marinade. Don't worry, you are looking for a nice char (but not burnt!)
- 4) Place on a roasting tray and pop in the oven for about 7 minutes or until cooked through. Remove and leave to rest.
- 5) Whilst the chicken rests, cook the tortillas in the same pan as the chicken was in for a minute or two, making sure they remain flexible.
- 6) Slice the chicken thinly and place on tortilla with some cabbage and spring onion, add your sauces and dive in. Glorious!

SHOPPING LIST

4 Chicken Thighs – locally produced if possible.

Chew & Brew Shawarma Marinade.

Soft Flour Tortillas

Sweetheart Cabbage

2 Spring Onions

Hot Sauce

English Amber Ale