Chicken Shawarma

Ingredients

- 8 (~600g) boneless skinless chicken thighs or equivalent in chicken breasts
- 2 tbsp oil
- 2Tbsp lemon juice (the juice of one lemon)
- 2 tsp cumin
- 2 tsp garlic powder
- 1 tsp salt and pepper each
- 1 tsp paprika
- ½ tsp coriander, cinnamon and cloves, each

Preparation

1. Combine all spices together.
2. Thinly slice chicken into ½ inch strips.
3. Drizzle chicken with oil and lemon juice mix then sprinkle with the spice mix, mixing the evenly coat and adhere the spice to the chicken. Marinate for 3 hrs to overnight if time permits or skip for a quick meal.
4. Heat a large pan over medium high heat then drizzle in 1-2 tsp of oil. Add in the chicken strips. Cook through, flipping the chicken throughout. Approx. 5-10 minutes until chicken is white throughout.
5. Serve in wraps with hummus, tahini sauce and fresh veg.
Serve with

Garlic Yogurt Sauce

**Ingredients**

- ⅔ cup plain greek yogurt
- 1 teaspoon lemon juice
- 1 clove garlic pressed or finely minced (to taste)
- Salt and Pepper to taste
- ½ tsp cumin (optional)

**Preparation**

1. Mix all ingredients in a bowl or the yogurt tub.
2. Serve as a dip or sauce.

**Tip**

Add 1 cup grated cucumber and fresh chopped dill for a delicious tzatziki.

Ready in **5 minutes**

Serves **4 people**

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