

Chicken Shawarma



Ready in **20 minutes**

Serves **4-6**

Recipe adapted from the [minimalistbaker.com](https://www.minimalistbaker.com)

Tip Substitute the chicken for 2-19 oz. cans of chickpeas, drained and rinsed for a tasty vegan version. Saute the marinated chickpeas in a pan until softened and warmed through.

Chicken cubes are also great skewered and grilled!

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

- ¾ 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**

From

<https://bakingmischief.com/2016/05/04/chicken-shawarma-with-yogurt-sauce/>