



Smoked Chicken Shwarma



8 servings ⌚ 3 Hours

INGREDIENTS

1/4 cup Red Curry Powder
1/4 cup All Spice
1/4 cup Garlic Powder
1/4 cup Ground Pepper
1 Tblsp Ground
Cinnamon
1 Tblso Sea Salt
Olive Oil
10 Whole Chicken Thighs
1 Whole Tomato

NOTES:

I personally use a Pitboss Pro Series smoker but any smoker will work just fine.

DIRECTIONS

1. Combine dry ingredients in a bowl and mix.
2. Using hickory wood or pellets, heat your smoker to 250 degrees
3. Pull chicken thighs from package and dry. After drying, butterfly.
4. Using a vertical skewer, place individual chicken thigh pieces over the skewer alternating side to side to create a pyramid.
5. Use enough Olive oil to coat all chicken pieces.
6. Coat all sides of the chicken with your dry mix and top with a whole tomato.
7. Place your vertical skewer in your smoker, centered on the rack.
8. Smoke until the internal temperature is 165 degrees (about 2.5 hours)
9. Once your chicken has reached the correct internal temp, pull from the smoker and shave from the vertical skewer

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