

Chicken Shawarma

The best way to serve chicken shawarma is the Middle Eastern way in pita pockets or wraps with heaps of veggies and a good deal of sauce. We love the idea of loaded pita pockets packed with the veggies, peppery arugula and my simple salad (see below).

This chicken shawarma recipe can serve 4 to 6 people. But if you're looking for a fun way to serve a larger crowd, how about sliders?

Ingredients:

- 3/4 tbsp ground cumin
- 3/4 tbsp turmeric powder
- 3/4 tbsp ground coriander
- 3/4 tbsp garlic powder
- 3/4 tbsp paprika
- 1/2 tsp ground cloves
- 1/2 tsp cayenne pepper, more if you prefer
- Salt
- 8 boneless, skinless chicken thighs
- 1 large onion, thinly sliced
- 1 large lemon, juice of
- 1/3 cup extra virgin olive oil



Directions:

1. In a small bowl, mix the cumin, turmeric, coriander, garlic powder, sweet paprika and cloves. Set aside the shawarma spice mix for now.
2. Pat the chicken thighs dry and season with salt on both sides, then thinly slice into small bite-sized pieces.

3. Place the chicken in a large bowl. Add the shwarma spices and toss to coat. Add the onions, lemon juice and olive oil. Toss everything together again. Cover and refrigerate for 3 hours or overnight (if you don't have time, you can cut or skip marinating time)
4. When ready, preheat the oven to 425 degrees F. Take the chicken out of the fridge and let it sit in room temperature for a few minutes.
5. Spread the marinated chicken with the onions in one layer on a large lightly-oiled baking sheet pan. Roast for 30 minutes in the 425 degrees F heated-oven. For a more browned, crispier chicken, move the pan to the top rack and broil very briefly (watch carefully). Remove from the oven.
6. While the chicken is roasting, prepare the pita pockets. Make the Tzatziki sauce according to this recipe. Make 3-ingredient Mediterranean salad (see below) Set aside.
7. To serve, open pita pockets up. Spread a Tzatziki sauce, add chicken shawarma, arugula, Mediterranean salad and pickles or olives, if you like. Serve immediately!

Easy Mediterranean Salad:

Mix together and chill:

- 6 Roma tomatoes, diced (about 3 cups diced tomatoes)
- 1 Large English cucumber (or hot-house cucumber), diced
- 1/2 to 3/4 packed cup/ 15 to 20 g chopped fresh parsley leaves
- salt, to taste
- 1/2 tsp black pepper
- 1 tsp ground Sumac
- 2 tbsp extra virgin olive oil
- 2 tsp freshly squeezed lemon juice

NOTE: If you want to do sliders, I'd use 1/2 chicken thighs.