



Chicken Shawarma

Serves 4-6

Ingredients:

2 Lbs Boneless, Skinless Chicken Thighs
1/4 Cup Lemon Juice (about 2 Lemons)
1/2 Cup Olive Oil
5 Cloves Garlic, Minced
1 Tsp Salt
1 Tbsp Shawarma Spice Blend

For Salad:

3 Heads Romaine Lettuce, Shredded
2 Tomatoes, Sliced and Cubed
1 English Cucumber, Cubed
1/2 Small Head Red Cabbage, Shredded

Dressing:

1/3 Cup Olive Oil
2 Tbsp Red Wine Vinegar
1 Tsp Honey
1 Lg Bunch Cilantro
3 Cloves Garlic, Minced

Preparation:

Let us begin by making the marinade for the chicken. In a container that will fit in fridge, mix the olive oil, lemon juice, 1 tbsp Shawarma, salt and minced garlic. Add the chicken, shake to make sure all is coated well and then place in fridge to marinate for 4-6 hours.

Preheat oven to 425°.

Place the marinated chicken on a sheet pan that has been lightly oiled with some olive oil and bake for about 40-45 minutes until the edges are darkly caramelized and crispy.

Remove from oven and slice into thin pieces.

Serve with the salad ingredients and your favorite hummus. You can serve a pita on the side or when it is cooler outside or you just feel like a sandwich, in the pita.

I made a super simple dressing by just blending these ingredients. You can add red pepper flakes for an extra kick if desired. You can also use Tzatziki sauce as a dressing which is a greek yogurt dill sauce.

So easy, fantastic on the tastebuds. My kiddos would have this everyday if they could!

Enjoy.