

Chicken Shawarma

Adapted from The Mediterranean Dish

Prep Time: 10 mins

Cook Time: 30 mins

Total Time: 40 minutes

Yield: 6 shawarma pitas



You don't need a special rotisserie to make this easy homemade chicken shawarma recipe! Chicken pieces, tossed in warm Middle Eastern spices, then baked until perfectly tender. Serve it in pita pockets with Mediterranean salad and sauces.

- 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 (or 4 Tbsp Real Lemon)
- 1/3 cup extra virgin olive oil

Instructions

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 shawarma 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.

Serve with: pita pockets, tzatziki sauce (see recipe below), lettuce, Israeli Salad (week 2 recipe), pickles or kalmata olives.

TZATZIKI SAUCE

Adapted from [GimmeSomeOven](#)

Prep Time: 10 min

Total: Prep: 10 min

Yield: approx. 3 cups

Greek tzatziki dip is easy to make homemade with fresh ingredients, and it can be used in a wide range of dishes!

INGREDIENTS

- 2 cups full-fat plain Greek yogurt
- 4 garlic cloves, peeled and minced
- 1 English cucumber*, seeded and finely chopped (about 1 cup)
- 1 tablespoon chopped fresh dill (you may substitute 1 teaspoon of dried dill but fresh is best))
- 1–2 tablespoons fresh lemon juice, to taste
- 1 tablespoon olive oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon freshly-ground black pepper



INSTRUCTIONS

1. Stir all ingredients together until combined. Taste and adjust seasoning if needed.
2. Serve immediately, or refrigerate in a sealed container for up to 2 days.