

Shawarma

Middle Eastern · Main Course · Medium · 50 min total · Serves 4

Spiced stacked meat (chicken or lamb) with garlic sauce, pickles, and tomatoes in pita.

Ingredients

- 1.5 lb chicken thighs (thinly sliced)
- 0.25 cup yogurt
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp paprika
- 0.5 tsp turmeric
- 4 cloves garlic
- 2 tbsp lemon juice
- 4 pita bread
- 0.5 cup tahini or garlic sauce
- 0.5 cup pickled turnip
- 1 diced tomato

Method

1. Marinate chicken with yogurt, spices, garlic, lemon 2 hours.
2. Grill or pan-fry in batches 4-5 min until charred.
3. Slice thinly against grain.
4. Warm pita, spread sauce, fill with chicken, pickles, tomato.

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