

Homemade Chicken Döner

Turkish · Main Course · Medium · 75 min total · Serves 4

Döner means rotating in Turkish. This home version bakes seasoned chicken thigh in a loaf, then slices it thin and crisps it in a pan for wraps, a practical stand-in for a vertical rotisserie.

Ingredients

- 2 lb boneless skinless chicken thighs (coarsely chopped)
- 1 small yellow onion (grated and squeezed dry)
- 4 cloves garlic (finely minced)
- 0.5 cup plain whole-milk yogurt (Greek yogurt works too)
- 2 tbsp olive oil
- 1 tsp Aleppo pepper (pul biber)
- 1 tsp sweet paprika
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1.5 tsp kosher salt
- 0.5 tsp black pepper
- 4 lavash or yufka bread
- 1 medium ripe tomato (thinly sliced)
- 1 cup romaine lettuce (shredded)

Method

1. Heat the oven to 350°F (175°C) and line a 9x5-inch loaf pan with foil, leaving an overhang on the long sides so you can lift the loaf out later.
2. Put the onion, garlic, yogurt, olive oil, spices, salt and pepper in a food processor and pulse until smooth. Add the chicken and pulse 8 to 10 times until it is finely minced and sticky, with a little texture left.
3. Press the mixture firmly into the loaf pan, smooth the top, and cover the pan with foil.
4. Bake covered for 40 minutes, then uncover and bake 10 to 15 minutes more, until the top is browned and an instant-read thermometer reads 165°F (74°C) in the centre.
5. Let the loaf rest for 10 minutes, pour off any fat, then lift it out with the foil and slice it into thin slices about 1/8 inch (3 mm) thick.
6. Heat a skillet over medium-high heat with a teaspoon of oil, then fry the slices in batches for 2 to 3 minutes per side until the edges are crisp and golden.
7. Warm the lavash in a dry pan for about 30 seconds per side until pliable.
8. Layer the crisp chicken, sliced tomato and shredded lettuce on each lavash, roll it up tightly and serve while the chicken is still hot.