



Recipe

Chicken Shawarma



INGREDIENTS

To marinate the chicken

- 2 lbs boneless chicken thighs, cut into strips.
- 3 tablespoons olive oil.
- 2 tablespoons tomato paste.
- 2 tablespoons freshly squeezed lemon juice.
- 1 tablespoon garlic powder.
- 1 tablespoon onion powder.
- 1 teaspoon cumin powder.
- 1 teaspoon red chili powder.
- 1 teaspoon turmeric powder.
- Salt to taste.
- 1 teaspoon black pepper.

For the Garlic Mayonnaise

- 1 cup mayonnaise.
- 5 garlic cloves, finely minced.
- 1 tablespoon freshly chopped parsley.
- Salt to taste.
- 1/2 lemon, freshly squeezed.

For the Sumac Onions

- 1 large red onion, thinly sliced (washed in vinegar salt water).
- Handful of fresh parsley.
- 2 tablespoon lemon juice.
- 1 tablespoon sumac.

Assembly

- 5-6 pita bread.
- Chicken.
- Cucumbers.
- Tomatoes.
- Pickled cucumbers.
- Harissa sauce (can be store-bought).
- Garlic mayonnaise.
- French fries.



STEPS

- Prepare the chicken: In a bowl, whisk together olive oil, tomato paste, lemon juice, garlic powder, onion powder, cumin powder, red chili powder, turmeric powder, salt, and black pepper. Add chicken strips and marinate for at least 30 minutes.
- Grill or cook the chicken: Cook the marinated chicken in a pan with olive oil until cooked through.
- Prepare the garlic mayonnaise: Mix mayonnaise, garlic, parsley, salt, and lemon juice in a bowl.
- Prepare the sumac onions: Mix sliced onions, parsley, lemon juice, and sumac in a bowl.
- Assemble the shawarma: Warm pita bread in a pan, then fill with chicken, cucumbers, tomatoes, pickled cucumbers, harissa sauce, garlic mayonnaise, and French fries. Close the shawarma and warm it on a skillet for 2-3 minutes each side.

For crispy French fries, cook in hot oil until golden brown

- Adjust harissa sauce spice level to taste.
- Serve immediately and enjoy!

