

# Chicken Shawarma



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 25 minutes**

**Cook Time: 10 minutes**

## Ingredients

### For the marinade:

- 4 tbsp of Olive Oil
- Juice of 1 Lemon
- 2 tsp of Cumin Seeds
- 2 tsp of Coriander Seeds
- 1 tsp of Smoked Paprika
- 1 tsp of Ground Cardamom
- 3 Cloves of Garlic, minced
- Salt and Pepper to taste
- 2 lb of Boneless Skinless Chicken Thighs

### For the Yogurt Sauce:

- 1 cup of Greek Yogurt
- 2 Cloves of Garlic, finely minced
- ½ tsp of Ground Cumin
- 1 Tbsp of Olive Oil
- Pinch of Salt
- Zest and Juice of ½ of a lemon

### For serving:

- Diced Tomatoes
- Diced Cucumbers
- Red Onion
- Green Leaf Lettuce

1) Add the cumin seeds and coriander seeds in a dry skillet and toast over medium heat until they become fragrant, add them to a pestle and mortar and start grinding to pulverize them, then add the paprika and cardamom, mash them along with the garlic cloves, olive oil and salt in the mortar and pestle along with the whole spice.

2) Add the spice mixture along with the lemon juice in a large bowl, add the chicken to the marinade and make sure its well coated in the marinade, cover and refrigerate for several hours or overnight

3) Grill the chicken on an outdoor grill (or indoor grill pan if its easier) until fully cooked through, about 4 minutes per side, then allow it to rest for a few minutes while you make the sauce.

4) In a bowl, mix together all of the ingredients for the yogurt sauce, then serve it with the chicken in warm pita breads with some chopped tomatoes, cucumbers, red onion and some lettuce.

