

Chicken Shawarma

12 ingredients · 1 hour · 6 servings



Directions

1. Prepare a marinade for the chicken. Combine the lemon juice, 1/2 cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red pepper flakes in a large bowl, then whisk to combine. Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour and up to 12 hours.
2. When ready to cook, heat oven to 425 degrees. Use the remaining tablespoon of oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade and toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
3. Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes. Remove from the oven, allow to rest 2 minutes, then slice into bits. (To make the chicken even more crisp, set a large pan over high heat, add a tablespoon of oil to the pan, then add the sliced chicken, and sauté until everything curls tight in the heat.) Serve with tomatoes, cucumbers, pita, tortilla, tzatziki sauce, hot sauce, olives, fried eggplant, feta, rice —really anything you desire.

Notes

Note

Our family favorite: eat chicken with fresh tortillas (or over a bed of lettuce), hummus, tzatziki, red onion, spinach, and pickles. ** Pro-Tip: Can also use rotisserie chicken and just toss with marinade and saute until crispy.

Ingredients

- 2 Lemon (juiced)
- 1/2 cup Avocado Oil (plus 1 TBS)
- 6 Garlic (cloves; peeled, smashed, and minced)
- 1 tsp Sea Salt
- 2 tsps Black Pepper (freshly ground)
- 2 tsps Cumin (ground)
- 2 tsps Paprika
- 1 tbs Tumeric
- 1 tsp Cinnamon
- 1/4 tsp Red Pepper Flakes (or to taste)
- 2 lbs Chicken Thighs (boneless, skinless)
- 1 Yellow Onion (quartered)

Nutrition

Amount per serving

Calories	454	Cholesterol	201mg
Fat	31g	Sodium	557mg
Carbs	6g	Vitamin A	465IU
Fiber	1g	Vitamin C	9mg
Sugar	2g	Calcium	42mg
Protein	38g	Iron	3mg