

Chicken Shawarma Recipe Sandwich (shredded chicken)

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Description

Shawarma (Arabic: *شاورما*), also spelled Chawarma, Schawarma, Shawirma, Shwarma, Shuarma, Shawerma, Shoarma, Schwarma, Shoermeh, Siaorma, or Shaorma, is a Middle Eastern Arabic-style sandwich-like wrap usually composed of shaved lamb, goat, chicken, turkey, beef, or a halal mixture of meats. Shawarma is a popular dish and fast-food staple across the Middle East and North Africa; it has also become popular worldwide.

The classic chicken shawarma combination is pita bread , garlic sauce , tomato, pickles , and the shaved meat itself. Typical additional toppings include tahini, pickled beets and onions. In outward appearance, it vaguely resembles the gyros of Greece or the Turkish döner kebab in the sense that all use pita-wrapped meat, but the sauces are distinctly different.

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Serves: 4-5

Difficulty: Easy

Prep Time: 15 minutes

2 boneless (skinless) chicken breasts, cut into thin strips

1/4 cup lemon juice

1/4 cup Mediterranean (Greek) yogurt

1 tbs minced garlic

1 tsp salt

1/4 tsp ground cardamom

1/4 tsp 7 spices

1/4 tsp paprika

1/4 tsp dried parsley

1/8 tsp cayenne pepper

1/8 tsp cinnamon

3 tbs olive oil

Pita, kabees, pickles and garlic for sandwich.

Combine all ingredients in a large bowl, cover and let marinate for 2 hours in the refrigerator. Preheat pan and add 3 tbs olive oil, add chicken and let cook for 10 minutes until chicken browns, cook for an additional 2 minutes if necessary to brown. To make sandwich, use pita bread, spread garlic sauce on pita, add chicken, kabees and pickles (you can add tomatoes and lettuce if desired). Roll sandwich and press in the grill press to make sandwich crispy for 3 minutes. Enjoy with fries or salad.

