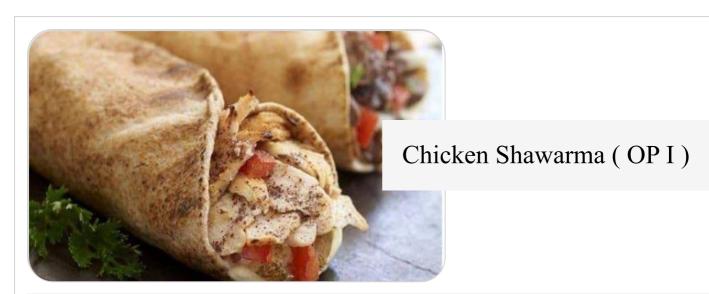


C-2, HIRA MANEK, OPP BMC MARKET, BAPISTA ROAD Vile Parle (West), Maharashtra, India, 400056 +91-9820577553 eatfit24by7@gmail.com



Serving: 1 Veg

Ingredients

- 50 Grams Chicken, sliced
- Yogurt 2 tbsp
- Garlic paste 1 tsp
- Cayenne pepper Pinch
- Curry powder 1/4 tsp
- Cinnamon powder Pinch
- As per taste Salt
- Pepper powder Pinch
- Paprika 1/4 tsp
- 1- Lemon juice
- 1/2 tsp Oil
- For the Sauce:
- 3 tbsp Yogurt
- Little lemon juice
- 1/2 tsp Tahini paste

Preparation Method

- For the sauce: Whisk all ingredients and serve with chicken and Jowari roti / lettuce.
- For the shawarma:
- Marinate chicken slices in all the ingredients.
- Keep in marinade for atleast 4 hours.
- Pan fry chicken till dry and serve withjowari roti / lettuce, tomato, sliced onion, green chillies, parsley and sauce.
- Take 1 jowari roti /lettuce and spread some sauce. Add chicken, tomato, onions, parsley, chillies and make a firm roll.