



Chicken Shawarma (OP I)

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 with jowari 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.