



Shawarma

Chicken Shawarma is a popular Middle Eastern street food made with marinated and grilled chicken. It's typically served in pita bread with a variety of toppings and sauces.

Recipes

- 1 kg boneless, skinless chicken thighs
- 1/4 cup olive oil
- 4 cloves garlic, minced
- 2 tablespoons lemon juice
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon paprika
- 1 teaspoon ground turmeric
- 1 teaspoon ground cinnamon -
- Salt and pepper to taste - Pita bread

Steps:

1. Cut the chicken thighs into thin strips and place them in the marinade. Mix well to ensure the chicken is coated. Cover and refrigerate for at least 1 hour, or preferably overnight.
2. Grill the chicken skewers for about 8-10 minutes, turning occasionally, until they are cooked through and slightly charred.
- 3.. Remove the chicken from the skewers and allow it to rest for a few minutes.
- 4.. Warm the pita bread and fill it with the grilled chicken strips, sliced tomatoes, cucumbers, onions, parsley, and any desired sauces, serve the Chicken Shawarma immediately.