'Oven-Roasted Chicken Shawarma Recipe - NYT Cooking'

'X'

'Search'

'Oven-Roasted Chicken Shawarma'

'Sam Sifton'

'Yield'

'4 to 6 servings'

'Time'

'45 minutes, plus marinating'

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'Michael Kraus for The New York Times'

'Here is a recipe for an oven-roasted version of the classic street-side flavor bomb usually cooked on a rotisserie. It is perfect for an evening with family and friends. Serve with pita and tahini, chopped cucumbers and tomatoes, some olives, chopped parsley, some feta, fried eggplant, hummus swirled with harissa, rice or rice pilaf. You can make the white sauce that traditionally accompanies it by cutting plain yogurt with mayonnaise and lemon juice, and flecking it with garlic. For a red to offset it, simmer ketchup with red pepper flakes and a hit of red-wine vinegar until it goes syrupy and thick, or just use your favorite hot sauce instead.'

'Featured in:'

'Chicken Shawarma Deluxe, No Rotisserie Required'

'.'

'More +'

'Turkish'

','

'Chicken Thigh'

','

'Dinner'

','

'Lunch'

','

'Main Course'

','

'Gluten Free'

'Ingredients'

'2'

'lemons, juiced'

'½'

'cup plus 1 tablespoon olive oil'

'6'

'cloves garlic, peeled, smashed and minced'

'1'

'teaspoon kosher salt'

'2'

'teaspoons freshly ground black pepper'

'2'

'teaspoons ground cumin'

'2'

'teaspoons paprika'

'½'

'teaspoon turmeric'

'A pinch ground cinnamon'

'Red pepper flakes, to taste'

'2'

'pounds boneless, skinless chicken thighs'

'1'

'large red onion, peeled and quartered'

'2'

'tablespoons chopped fresh parsley'

'Nutritional Information'

'Nutritional analysis per serving (6 servings)'

'390'

'calories;'

'27 grams'

'fat;'

'5 grams'

'saturated fat;'

'0 grams'

'trans fat;'

'17 grams'

'monounsaturated fat;'

'4 grams'

'polyunsaturated fat;'

'7 grams'

'carbohydrates;'

'2 grams'

'dietary fiber;'

'2 grams'

'sugars;'

'31 grams'

'protein;'

'462 milligrams'

'sodium;'

'Note:'

'The information shown is Edamam’s estimate based on available ingredients and preparation. It should not be considered a substitute for a professional nutritionist’s advice.'

'Powered by'

'Edamam'

'Preparation'

'Prepare a marinade for the chicken. Combine the lemon juice, 1/2 cup \nolive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and \nred 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 \nup to 12 hours.'

'When ready to cook, heat oven to 425 degrees. Use the remaining \ntablespoon of olive oil to grease a rimmed sheet pan. Add the quartered \nonion to the chicken and marinade, and toss once to combine. Remove \nthe chicken and onion from the marinade, and place on the pan, spreading \neverything evenly across it.'

'Put the chicken in the oven and roast until it is browned, crisp at the \nedges and cooked through, about 30 to 40 minutes. Remove from the \noven, 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 olive oil to the pan, then the sliced chicken, and sauté until everything curls tight in the heat.) Scatter the parsley over the top and serve with tomatoes, cucumbers, pita, white sauce, hot sauce, olives, fried eggplant, feta, rice — really anything you desire.'

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'Easy'

'Chicken Kebab, Turkish Style'

'By Mark Bittman'

'45 minutes'

'Easy'

'Chicken Adobo'

'By Sam Sifton'

"2 hours, plus 2 hours' refrigeration"

'Easy'

'Braised and Roasted Chicken With Vegetables'

'By Mark Bittman'

'2 hours'

'Healthy'

'Turkish Chicken and Okra Casserole'

'By Martha Rose Shulman'

'2 hours 30 minutes'

'More from'

"17 Recipes That'll Work With Chicken Thighs or Breasts"

'Chicken Breasts With Tomatoes and Capers'

'By Pierre Franey'

'20 minutes'

'Easy'

'Sautéed Chicken Breasts With Tarragon'

'By Kim Severson'

'20 minutes'

'Easy'

'Black Pepper Chicken Thighs With Mango, Rum and Cashews'

'By Melissa Clark'

'30 minutes'

'Chicken Enchiladas With Salsa Verde'

'By Sam Sifton'

'1 hour'

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'Easy Chicken Shawarma Recipe (Video) | The Mediterranean Dish'

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'Easy Homemade Chicken Shawarma'

'October 16, 2017'

'·'

'Updated'

'December 30, 2019'

'·'

'By'

'Suzy'

'·'

'190 Comments'

'To recipe'

'To video'

'Print'

'This easy, healthy homemade chicken shawarma is a huge fan-favorite around here, for good reason!\xa0 The secret is in the simple shawarma spice mixture, which makes all the difference.\xa0 My step-by-step tutorial and video show you exactly how to make this delicious chicken! Serve it in pita pockets with'

'tahini sauce'

'and this'

'lazy salad'

', and call it dinner!'

'I grew up in Port\xa0 Said, Egypt, where the streets are filled with small stands and joints selling delicious, super fragrant Middle Eastern foods. Fresh fried'

'falafel.'

'Bowls of'

'Mujadara'

'(lentils and rice) or'

'Koshari.'

'Skewers of'

'Kabobs'

'. And yes, shawarma, both'

'beef'

'and chicken options.'

'Chicken shawarma is one of my absolute favorite Middle Eastern street foods. You may or not be familiar with it, so let’s start with what is chicken shawarma.'

'What is Chicken Shawarma?'

'Traditional chicken shawarma is basically well-marinated chicken, layered on a vertical rotisserie or spit where it’s slow-roasted for days–in its own juices and fat–until perfectly tender and extra flavorful! To serve it, the joint owner would typically shave a layer of shawarma off the spit and pile it up into a pita pocket, jazz it with'

'tahini sauce'

'and heaps upon heaps of fresh toppings!'

'I’m telling you, Chicken shawarma is the epitome of seductive Middle Eastern flavors. And the good news is, I’ve found an easy way to make it at home with the same authentic flavors!'

'For my easy homemade chicken shawarma version, you do not need a special rotisserie or spit. You just need a sheet pan to make it right in the oven!'

'The secret is in the shawarma spice mixture'

', including warm spices including'

'cumin'

','

'coriander'

','

'turmeric'

','

'paprika'

'and a pinch of cayenne. SO MUCH FLAVOR!'

'How to make chicken shawarma at home (Step-by-Step)'

'1. Make the shawarma spice mixture. Simply add the spices into a small bowl and mix to combine.'

'2. Cut up some boneless, skinless chicken thighs into small bite-size pieces (you can use chicken breast if you like, this is just my personal preference.)'

'3. Spice the chicken up, make sure to coat the chicken well with the spice mixture. Add onions, lemon juice and extra virgin olive oil. If you have the time, cover and refrigerate for 3 hours or overnight (if you don’t, you can skip the marinating time, it’ll still be delicious)'

'4. When ready, lay the chicken shawarma on a large sheet pan and bake in 425 degrees heated oven for 30 minutes or so (you can check a bit earlier as ovens do vary.)'

'How to Serve Chicken Shawarma?'

'The true Middle Eastern way to serve chicken shawarma is in pita pockets or wraps with heaps of veggies and a good deal of sauce. I like the idea of loaded pita pockets. And for the veggies, peppery arugula and my simple'

'3-ingredient Mediterranean salad.'

'As with'

'beef\xa0shawarama'

', you can serve chicken shawarma with a generous drizzle of'

'tahini sauce'

'. It’s also common to use a white yogurt-based sauce like'

'Greek Tzatziki.'

'This chicken shawarma recipe can serve 4 to 6 people. But if you’re looking for a fun way to serve a larger crowd, think of doing shawarma sliders!'

'Can you make this shawarma in advance?'

'Yes, you can prepare and bake the chicken ahead of time–one or two nights in advance– and then assemble into pita pockets when the time comes. Refrigerate in tight-lid container until ready to use.'

'Warm chicken up in a skillet over medium heat, adding a little bit of liquid and tossing the chicken pieces until warmed through. The liquid will help it so it doesn’t dry up.'

'Watch the Video for Chicken Shawarma Recipe'

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'Chicken Shawarma'

'★'

'★'

'★'

'★'

'★'

'5'

'from'

'52'

'reviews'

'Author:'

'The Mediterranean Dish'

'Prep Time:'

'10 mins'

'Cook Time:'

'30 mins'

'Total Time:'

'40 minutes'

'Yield:'

'6'

'shawarma pitas'

'1'

'x'

'Print Recipe'

'Pin Recipe'

'Description'

'You don’t need a special rotisserie to make this easy homemade chicken shawarma recipe! Chicken pieces, tossed in warm Middle Eastern spices, then baked until perfectly tender. Serve it in pita pockets with Mediterranean salad and sauces. Be sure to check out the video and step-by-step above.'

'Scale'

'1x'

'2x'

'3x'

'Ingredients'

'3/4 tbsp'

'ground cumin'

'3/4 tbsp'

'turmeric powder'

'3/4 tbsp'

'ground coriander'

'3/4 tbsp'

'garlic powder'

'3/4 tbsp'

'paprika'

'1/2 tsp'

'ground cloves'

'1/2 tsp'

'cayenne pepper, more if you prefer'

'Salt'

'8'

'boneless, skinless chicken thighs'

'1'

'large onion, thinly sliced'

'1'

'large lemon, juice of'

'1/3 cup'

'Private Reserve'

'extra virgin olive oil'

'To Serve'

'6'

'pita pockets'

'Tahini sauce'

'or'

'Greek Tzatziki sauce'

'Baby arugula'

'3-ingredient Mediterranean Salad'

'Pickles or kalmata olives (optional)'

'Instructions'

'In a small bowl, mix the cumin, turmeric, coriander, garlic powder, sweet paprika and cloves. Set aside the shawarma spice mix for now.'

'Pat the chicken thighs dry and season with salt on both sides, then thinly slice into small bite-sized pieces.'

'Place the chicken in a large bowl. Add the shwarma spices and toss to coat. Add the onions, lemon juice and olive oil. Toss everything together again. Cover and refrigerate for 3 hours or overnight (if you don’t have time, you can cut or skip marinating time)'

'When ready, preheat the oven to 425 degrees F. Take the chicken out of the fridge and let it sit in room temperature for a few minutes.'

'Spread the marinated chicken with the onions in one layer on a large lightly-oiled baking sheet pan. Roast for 30 minutes in the 425 degrees F heated-oven. For a more browned, crispier chicken, move the pan to the top rack and broil very briefly (watch carefully). Remove from the oven.'

'While the chicken is roasting, prepare the pita pockets. Make tahini sauce according to'

'this recipe'

'or Tztaziki sauce according to'

'this recipe'

'. Make 3-ingredient Mediterranean salad according to'

'this recipe.'

'Set aside.'

'To serve, open pita pockets up. Spread a little'

'tahini sauce'

'or'

'Tzatziki sauce'

', add chicken shawarma, arugula,'

'Mediterranean salad'

'and pickles or olives, if you like. Serve immediately!'

'Notes'

'Cook’s Tip:'

'If you have time, marinate the chicken for 3 hours or overnight in the fridge. Otherwise, you can skip the marinating time as indicated in the instructions. It will still be delicious!'

'Cook’s Tip:'

'Because ovens vary, be sure to check chicken at about 25 minutes or so of roasting/baking and go from there. Chicken is ready when internal temperature reaches 165 degrees F.'

'Make Ahead Option:'

'You can prepare the chicken ahead of time, one or two nights in advance, if you like. Warm up in a skillet over medium heat, adding a little bit of liquid and tossing the chicken pieces until warmed through. Assemble pita pockets as instructed.'

'Serving Ideas:'

'Chicken shawarma is best served in pita pockets with salad and sauces, like I mentioned already, but it can be served as an appetizer to a larger crowd. In that case, you can serve it in smaller slider buns with just a little sauce and fresh arugula.'

'Recommended for this recipe'

'from our all-natural and organic spice collections:'

'cumin;'

'turmeric'

';'

'coriander'

'; and'

'Spanish paprika'

'. And our'

'Private Reserve'

'extra virgin olive oil (from organically grown and processed Koroneiki olives)'

'SAVE!'

'Try our'

'Ultimate Mediterranean Spice Bundle'

'or create your own'

'6-pack'

'from our all-natural and organic spices! Try our'

'Greek Extra Virgin Olive Oil Bundle!'

'Category:'

'Entree/Meat and Poultry'

'Method:'

'Baked'

'Cuisine:'

'Middle Eastern'

'Keywords:'

'Shawarma, Chicken Shawarma, how to make shawarma'

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'Please review'

'Nutrition Disclosure'

'. This post may include'

'affiliate links'

'Comments'

'Mary'

'says'

'July 16, 2020 at 3:01 pm'

'This was really delicious! My chicken was a little dry though- wonder how I could retain the moisture in the oven while it’s baking. Also my pita pockets were a little thin- will try to get thicker pockets next time. Thanks so much!'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'July 16, 2020 at 3:46 pm'

'Hi Mary, you might try taking the chicken shawarma out of your oven a tad earlier. It may be that your oven is stronger.'

'Reply'

'Lisa'

'says'

'July 08, 2020 at 10:31 pm'

'This was amazing!!! We had it with the tzatziki sauce. So glad I found your website.'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'July 09, 2020 at 12:11 pm'

'Thanks, Lisa! So glad you enjoyed it!'

'Reply'

'Joao'

'says'

'June 30, 2020 at 7:04 pm'

'What can i use instead of the ground cloves? My wife finds cloves to powerful a spice. Maybe just exclude it? I love the recipe by the way.'

'Reply'

'Suzy'

'says'

'July 01, 2020 at 10:52 am'

'You can omit the cloves here, if you need to'

'Reply'

'Chit'

'says'

'June 30, 2020 at 2:57 am'

'HI. Thank God i stumbled upon your website! I did the chicken shawarma…and rise with orzo…oh my heavenly. I felt like I came from my favorite local Greek restaurant so good! And now am excited to do all the recipes you have here. May you continue to be inspired.'

'Reply'

'Suzy'

'says'

'June 30, 2020 at 11:18 am'

'You are so sweet! Thank you for the very kind words!'

'Reply'

'Sara Williams'

'says'

'June 15, 2020 at 5:52 pm'

'Amazing! Made this last night for dinner with picky eaters in my house. My boys in the house love their beef and potatoes, but I’m kind of tired of making separate meals if you get what I’m saying.'

'Long story short…12 years out gastric bypass and most things make me feel ill when I eat them. Don’t get me wrong and no judging…not processed, but cooking meals everyday for 12 years and I just have that reaction, go figure.'

'I came across this website because the doctor said to try something different than the American cuisine, and wallah…here I am. I even made this with the Tzatziki sauce and 3 Ingredient Salad. Wow…I cannot express the flavor explosion, and….not even a bit of nausea and feeling like…well let’s just say…crap.'

'The recipes on this website are a game changer for me and my family! Thank you Suzy!!!! <3'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'June 16, 2020 at 10:33 am'

'Thank you so much for sharing your journey, Sara! I’m so glad you’re finding the recipes here helpful.'

'Reply'

'Sheryl'

'says'

'June 15, 2020 at 7:09 am'

'I’ve made this recipe several times and my family can’t get enough of it. Thank you for such an easy and delicious recipe.'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'June 15, 2020 at 9:07 am'

'Thanks, Sheryl! So glad you all enjoy it!!'

'Reply'

'C. Deering'

'says'

'June 10, 2020 at 7:22 am'

'This dish is incredible! We used it with tzatziki sauce and let me just tell you, it is so good!. My husband and kids ages 11-17 absolutely love this dish as well. It’s requested often.'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'June 10, 2020 at 2:51 pm'

'That’s so great to hear! Thank you!! 🙂'

'Reply'

'Ashley'

'says'

'June 06, 2020 at 2:31 am'

'This was so incredibly delicious! I made some fresh flatbread and served it with your tzatziki and it was one of the best meals I’ve ever had. I’m already looking forward to making it again. Thank you!'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'June 07, 2020 at 8:09 am'

'So glad, Ashley! Thank you for sharing.'

'Reply'

'Andrea'

'says'

'May 29, 2020 at 7:14 pm'

'I have the shawarma marinating in my fridge right now–I’m so excited to try it for dinner tonight!'

'Reply'

'Andrea'

'says'

'May 30, 2020 at 11:19 am'

'Wow. That was so good! I love how the baby arugula pairs with the shawarma.'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'May 31, 2020 at 10:50 am'

'Awesome! Thank you for sharing'

'Reply'

'Suzy'

'says'

'May 31, 2020 at 10:54 am'

'Can’t wait to hear how it went!'

'Reply'

'Jaime'

'says'

'May 28, 2020 at 7:48 pm'

'Wow I made this today, and I made Shakshuka yesterday from your recipe! This is amazing!!!! My husband said it is one of the best meals i’ve made! Love your blog!!!!'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'May 29, 2020 at 12:14 pm'

'Thanks, Jaime! Made my day!! 🙂'

'Reply'

'Sara'

'says'

'May 27, 2020 at 6:55 pm'

'This was delicious – so much flavor! I used chicken breasts which I split and pounded out so cooking time was cut in half. Will definitely make again!'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'May 28, 2020 at 9:54 am'

'Awesome! Thanks, Sara!'

'Reply'

'Mark James'

'says'

'May 24, 2020 at 1:10 pm'

'Just made this and it was absolutely delicious. Thank you for the recipe!'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'May 25, 2020 at 1:49 pm'

'Glad to hear it, Mark!'

'Reply'

'Divershuns'

'says'

'May 17, 2020 at 3:59 pm'

'I love Chicken shawarma and I love to cook but never made it until I used this recipe and……….we LOVE it!!! Totally awesome! I cook for less time in my oven to keep moist and I do not prefer to broil it preventing any dryness.'

'★'

'★'

'★'

'★'

'★'

'Reply'

'Suzy'

'says'

'May 18, 2020 at 12:47 pm'

'So glad you enjoy this one!!'

'Reply'

'Carrie Ross'

'says'

'May 29, 2020 at 4:08 pm'

'Is there a special garlic sauce?'

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'Hi! I’m Suzy. I was born and raised by the shores of the Mediterranean in Port Said, Egypt, a short “boat ride” from places like Greece, Italy, Lebanon, and Israel. Today, influenced by my mother’s tasty kitchen, and my extensive travels, I share easy wholesome recipes with big Mediterranean flavors.\xa0 Welcome to my table.'

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'Chicken Shawarma'

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'Published August 15, 2012 - Last Updated March 10, 2020'

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'Chicken Shawarma Recipe – Recipe & Video. How to make homemade Middle Eastern shawarma in the oven or on the grill. Simple marinade and cooking technique. Step-by-step video below!'

'Homemade Chicken Shawarma?? Yeah, I went there. You know I wouldn’t post a recipe that I don’t love. Well, I’m in love this recipe. I’ve cracked the homemade shawarma code. And it’s awesome. Seriously awesome.'

'Okay, so technically this recipe should actually be called Shawarma-Style Chicken. True shawarma is cooked with stacked, spice-marinated meats– lamb, turkey, chicken, beef, or a mix of meats– on a vertical spit. The shawarma turns and cooks on the spit for hours and hours, basted in fat and its own juices. Fat = flavor = tasty, amazing shawarma. Thin slices of meat are shaved from the surface and served, either on their own or tucked inside a warm flatbread, topped with tahini or garlic sauce. Shawarma is one of life’s great pleasures.'

'I’ve been trying to replicate the flavor of shawarma at home for months, playing with different spice combinations and cooking methods. At first I tried buying premade shawarma spice blends from the Middle Eastern markets, but none of them made my mouth happy. I needed more spice, more flavor, more oomph. So I began to experiment. Then finally, last week, I nailed it.'

'This recipe is probably as close as I’ll ever come to making shawarma at home. My husband says it’s even better than the shawarma at our local Lebanese restaurant. He’s biased, of course– but he’s also brutally honest, especially when it comes to my recipes. I blind taste tested two of our Israeli friends, and they both asked me if I’d finally gotten that shawarma spit I’ve always wanted (in my dreams!). Suffice it to say, I’m happy with the result.'

'You have two choices for cooking this recipe– in the oven or on the grill. To be honest both cooking methods taste great, there really isn’t a big difference between the two. I use boneless skinless chicken meat (a combination of dark and light meat) in the recipe. Shawarma gets a lot of its flavor from the meat fat that it is basted in. I’ve replaced the flavor of the skin fat with olive oil, including a final saute in olive oil prior to serving. It may seem strange to saute meat that has already been cooked, but you’re going to have to trust me on this one. The extra saute adds a ton of flavor and really gives it a shawarma-like texture that can’t be replicated in the oven or on the grill. If you’re trying to cut down on your oil intake you don’t need to do the extra saute, it will save you 2 tablespoons of olive oil… it won’t taste exactly like shawarma, but it will be yummy. But please, don’t replace the chicken thighs with breast meat. This dish really needs some dark meat in it to make it taste great. You can make it with all chicken thighs, if you prefer (I actually love it that way), but don’t sub all chicken breast. Pretty please.'

'This recipe goes great with'

'hummus'

'and'

'toum'

'or'

'tahini sauce'

', over a salad for a boost of protein, or in a pita sandwich or wrap. It stores well in the fridge, so you can make a large batch and enjoy it for several days afterwards– just reheat before serving. The best part? It’s ridiculously easy to make! You’re welcome. 🙂'

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':'

'Baking Sheet'

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'4.94'

'from'

'301'

'votes'

'Servings'

'6'

'entree portions'

'Prep Time'

'10'

'minutes'

'Cook Time'

'1'

'hour'

'Kosher Key'

'Meat'

'Total Time'

'2'

'hours'

'10'

'minutes'

'Calories'

'406'

'kcal'

'Print Recipe'

'Description'

'How to make homemade chicken shawarma in the oven or on the grill.'

'Ingredients'

'1'

'lb'

'boneless skinless chicken breasts'

'(2 large breasts)'

'1'

'lb'

'boneless skinless chicken thighs'

'(4 large thighs)'

'6'

'tbsp'

'extra virgin olive oil'

'divided'

'2'

'tsp'

'cumin'

'2'

'tsp'

'paprika'

'1'

'tsp'

'allspice'

'3/4'

'tsp'

'turmeric'

'1/4'

'tsp'

'garlic powder'

'1/4'

'tsp'

'cinnamon'

'1'

'pinch'

'cayenne'

'Salt and black pepper'

'Nonstick cooking oil spray'

'You will also need'

'Grill or baking sheet, tongs, skillet, spatula, plastic wrap.'

'US Customary'

'-'

'Metric'

'Instructions'

'Prepare Marinade'

'Slice the chicken breasts into 5-6 pieces each and the thighs into 3-4 pieces each. Place them in a marinating dish or large plastic zipper bag.'

'In a small bowl, whisk together 1/4 cup olive oil, the spices, 3/4 tsp salt and 1/4 tsp black pepper (if you are salt sensitive, use 1/2 tsp of salt). Pour the spice marinade over the chicken pieces. Stir with a spoon till all the chicken pieces are evenly coated in the marinade.'

'Cover the marinating dish with plastic wrap, or close the zipper bag. Place chicken in the refrigerator and let it marinate at least 1 hour, up to overnight.'

'Oven Cooking Method'

'Preheat oven to 400 degrees F. Spray the baking sheet with nonstick cooking oil. Place the chicken pieces on the sheet, evenly spaced.'

'Place the chicken in the oven. Let it roast for about 15 minutes until cooked through, turning the chicken pieces once with tongs halfway through cooking.'

'Take chicken out of the oven and let it cool slightly. Use a sharp knife to slice the meat into small, thin shawarma-like pieces.'

'Heat 1 tbsp of oil in a skillet on the stovetop over medium. Pour half of the chicken into the skillet and saute for 3-4 minutes till the smallest pieces of chicken turn brown and crisp. Season with additional salt and pepper to taste, if desired.'

'Remove the cooked chicken from the skillet. Heat another 1 tbsp of oil and saute the remaining chicken in the same way. Serve warm.'

'Grill Cooking Method'

'Spray the grill with nonstick cooking oil and preheat to medium heat. Thread the marinated chicken pieces onto wooden skewers.'

'Cook the chicken for about 20 minutes, giving a quarter turn every 5 minutes, until cooked through (slice into the thickest piece of meat to check for doneness).'

'Let the chicken cool slightly, then remove it from the skewers. Use a sharp knife to slice the meat into small, thin shawarma-like pieces.'

'Heat 1 tbsp of oil in a skillet on the stovetop over medium. Pour half of the chicken into the skillet and saute for 3-4 minutes till the smallest pieces of chicken turn brown and crisp. Season with additional salt and pepper to taste, if desired. Remove the cooked chicken from the skillet. Heat another 1 tbsp of oil and saute the remaining chicken in the same way. Serve warm.'

'Nutrition Facts'

'Chicken Shawarma'

'Amount Per Serving'

'Calories'

'406'

'Calories from Fat 239'

'% Daily Value\*'

'Fat'

'26.5g'

'41%'

'Saturated Fat 5.4g'

'34%'

'Cholesterol'

'124mg'

'41%'

'Sodium'

'139mg'

'6%'

'Potassium'

'395mg'

'11%'

'Carbohydrates'

'1.3g'

'0%'

'Fiber 0.5g'

'2%'

'Sugar 0.1g'

'0%'

'Protein'

'39.7g'

'79%'

'Vitamin A'

'800IU'

'16%'

'Vitamin C'

'0.8mg'

'1%'

'Calcium'

'20mg'

'2%'

'Iron'

'2.7mg'

'15%'

'\* Percent Daily Values are based on a 2000 calorie diet.'

'Nutritional information should be considered an estimate only; please consult a registered dietician, nutritionist, or your physician for specific health-related questions. Read more'

'here'

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'5.9K'

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'2.2K'

'About'

'Tori Avey'

'Thanks for stopping by! I am fascinated by the story behind the food – why we eat what we eat, how the foods of different cultures have evolved, and how yesterday’s food can inspire us in the kitchen today.'

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": I am very happy you're here! Due to recent events, my time has become very limited. I will try to answer questions whenever possible, but please don't expect a quick response. I encourage you to read through the entire post and comments section carefully before asking a question, as it has very likely already been answered. First time commenting? Read the"

'comment policy'

'.'

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'Comments'

'Yerica'

'says'

'June 26, 2020 at 12:07 pm'

'Fantastic! I hardly ever leave reviews, but I had to let you know that my family thought this recipe was so delicious! I have also had a hard time finding a seasoning mix for chicken schwarma and this one is perfect! I used my instant pot to cook the chicken, seared meat in the pot first, added sliced onion, then pressure cooked for 12 minutes and followed your tip on searing the meat in the end too. Came out beautifully! Thank you for the hard work put into crafting this recipe!'

'Reply'

'Levi'

'says'

'June 25, 2020 at 10:52 pm'

'First time commenting, but I’ve made this recipe many times already (including tonight’s dinner). Everyone in my family just loves this dish. I bake my own pita, so we have it Israeli style: in pita, chopped salad, zhug (Yemenite hot sauce) and fries. Definitely one of the best sandwiches ever. BTW I always use your felafel recipe: another winner here in a family that LOVES the flavors of the Middle East. Your recipes are definitely Ha’ta’am ha’ yisraeli ha’amiti (the real flavors of Israel)!!'

'Reply'

'ellen'

'says'

'June 21, 2020 at 5:03 pm'

'Exceptional in the way you keeping thinking about how delish it is long after you’re finished eating. The chicken–organic boneless skinless chicken thighs–was so good when it came out of the oven that I contemplated omitting the last two steps, but did them anyway. It was worth it. I served it with the Mooshi’s cooked eggplant salad from this site–which was also lip smacking–and a simple green salad with a tahini dressing. Thanks for working so hard to perfect this recipe, Tori. You nailed it!'

'Reply'

'Claire Van Allen'

'says'

'June 10, 2020 at 4:39 pm'

'I made this for dinner tonight and so happy you shared the recipe We loved it and so easy to make. Mine was made in the oven. Thank you for sharing'

'Reply'

'Tori Avey'

'says'

'June 11, 2020 at 1:17 pm'

'Glad you enjoyed it, Claire!'

'Chris'

'says'

'June 8, 2020 at 9:39 am'

'I love the combination of spices, especially that you remembered to put cinnamon in the mix! Most recipes for shawarma omit that spice, but it is necessary to provide depth and non-spicy “warmth.” That said, you’re missing lemon juice to make this truly authentic, and every shawarma recipe includes at least a few tbsps of lemon juice (usually a 2:1 ratio of oil to acid is standard). I would also use fresh garlic if possible, and blend all the seasonings and liquid to create a paste.'

'Reply'

'Tori Avey'

'says'

'June 8, 2020 at 10:32 am'

'The word “authentic” is very subjective. Shawarma is made throughout the Middle East, and in some regions lemon juice is never used. But you can certainly add it here. Glad you enjoyed it!'

'Deborah'

'says'

'June 7, 2020 at 6:43 am'

'Hello. I made this last night using Quorn meatless fillets. It was wonderful. Made a dressing with non-fat Greek yogurt and some of the spices from the marinade. Excellent. Thanks for a great recipe!'

'Reply'

'Tori Avey'

'says'

'June 8, 2020 at 10:42 am'

'Great to hear that the meatless modification worked for you Deborah! Thanks for sharing. 🙂'

'Michelle'

'says'

'May 25, 2020 at 5:32 pm'

'Great Recipe!!! The whole family (including two teenage boys) loved it! We did not have boneless chicken so I marinated the chicken I did have and baked it at 350 for an hour (uncovered) then cut the meat off the bones and and browned the pieces in a skillet. We served it in Pita with Hummus and Salad.'

'Reply'

'Midian'

'says'

'May 16, 2020 at 3:25 pm'

'Worth hunting for the spices I don’t usually have on hand! I went even heavier handed with them and now won’t be able to eat chicken shawarma out ever again, finally a spicy flavorful chicken dish! Rather than spaced out, I baked it piled together in a smaller dish, cooking in its own juices and oil/spices, then finished as instructed. We had it with butter naan, tzatziki, dill and lemon roasted potatoes and salad with feta. The BEST fresh and tasty meal cooked since quarantine (week 8)! Thrilled to have made enough for leftovers!'

'Reply'

'KT'

'says'

'May 7, 2020 at 1:02 pm'

'Fantastic.'

'Reply'

'Nancy Josselyn'

'says'

'April 30, 2020 at 6:25 pm'

'Curious if anyone has tried making this in an air fryer?'

'Reply'

'Kate Poetker'

'says'

'April 28, 2020 at 7:15 am'

'For the past 6 years, my husband’s best friend, who used to be our roommate would make us your shawarma for any birthday of mine that we celebrated together. I finally decided to make it on my own last night, and it was sooo good. The only “modification” I made was to use a grill pan on the stove top. It worked perfectly. I’m so excited for tonight’s dinner of leftovers.'

'Reply'

'Imani'

'says'

'April 26, 2020 at 3:22 pm'

'Delicious!! I served this over rice and I topped it with sriracha and it was perfect!'

'Reply'

'Nicola Morgan'

'says'

'April 15, 2020 at 6:56 pm'

'Decided to try a new chicken recipe during our Covid19 lockdown – this was fabulous – will be adding it to my monthly meals…..better than the last time I had takeout!'

'We had it in pita with lettuce, pickles, tomato and garlic sauce…..'

'I have a local Lebanese restaurant and they add onions so I did add a sweet onion to the marinade and then fried it with the chicken – (I did mine in the oven) – I have some leftovers and am going to add some pineapple which will replicate a recipe they do – can’t wait to try it with friends when the social distancing is over!!!'

'Reply'

'Shelley'

'says'

'May 12, 2020 at 6:36 pm'

'Nicola Morgan, Do you have a recipe for that garlic sauce? Sounds yummy!'

'Meg'

'says'

'April 9, 2020 at 10:39 am'

'This is amazing. Your recipe created for us a lunch reminiscent of an Israeli restaurant in Atlanta.'

'Reply'

'Amy DZ'

'says'

'April 9, 2020 at 9:31 am'

'This was absolutely AMAZING!!!!! The whole family couldn’t stop eating it. I thought I had made enough for leftovers but they finished it ALL at dinner. Thank-you so much for this fantastic and easy recipe! This is definitely going on my dinner rotation permanently.'

'Reply'

'Nancy'

'says'

'April 7, 2020 at 4:06 pm'

'I dont usually leave comments but felt compelled after trying this recipe. Simply amazing! Finally a chicken shawarma with the delicious crispy bits!'

'Reply'

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'Chicken Shawarma'

'By'

'Makinze Gore'

'Feb 6, 2019'

"Shawarma is usually slowly cooked on a rotisserie and shaved off in thin slices into a pita. Our version gives you equally tender and even juicier chicken that's simple to make at home. Use the chicken in a salad, on a pita, or over rice. However you serve it, you're going to love it."

"If you're looking for more Middle Eastern inspiration, try out our"

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'next!'

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'Yields:'

'6'

'servings'

'Prep Time:'

'0'

'hours'

'15'

'mins'

'Total Time:'

'3'

'hours'

'15'

'mins'

'Ingredients'

'For the chicken'

'1/2\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\tc.'

'extra-virgin olive oil'

'Juice of 1 lemon'

'3'

'cloves garlic, minced'

'2 \n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'kosher salt'

'1 \n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'ground cumin'

'1 \n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'ground coriander'

'1/2\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'freshly ground black pepper'

'1/2\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'ground turmeric'

'1/4\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'ground cinnamon'

'1/4\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttsp.'

'cayenne pepper'

'2 \n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\tlb.'

'boneless skinless chicken thighs'

'Cooking spray'

'1'

'large onion, thinly sliced'

'For yogurt sauce'

'1/2\n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\tc.'

'Greek yogurt'

'Juice of 1/2 lemon'

'1 \n\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\t\ttbsp.'

'extra-virgin olive oil'

'2'

'cloves garlic, smashed and minced'

'Kosher salt'

'Pinch of crushed red pepper flakes'

'For serving'

'Pitas, warmed'

'Chopped romaine'

'Cherry tomatoes, halved'

'Cucumber, thinly sliced'

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'Directions'

'Make chicken:\xa0In a large bowl, whisk together oil, lemon juice, garlic, and seasonings. Add chicken and toss to coat. Cover and refrigerate for at least 2 hours and up to overnight.'

'Preheat oven to 425° and grease a large baking sheet with cooking spray. Add onion to marinade and toss to coat. Remove chicken and onion from marinade and place on prepared baking sheet. Bake until chicken is golden and cooked through, 30 minutes. Let chicken rest on cutting board for 5 minutes, then thinly slice.'

'Meanwhile, make yogurt sauce: In a small bowl, whisk together yogurt, lemon juice, oil, and garlic. Season with salt and a pinch of red pepper flakes. To serve as a pita, top warmed pitas with chicken, onion, romaine, tomatoes, cucumber, and yogurt sauce.'

'Parker Feierbach'

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'Main Course'

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'Quick & Easy Weeknight Dinners'

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'Robust and flavorful easy Chicken Shawarma at home! Beats takeout any day of the week, and is perfect for work or school lunch. Plus, my creamy white garlic sauce for Chicken Shawarma adds a bright creamy tang.'

'Chicken Shawarma'

'is juicy chicken'

'marinated in a blend of Middle Eastern spices that’s stacked in a cone-like shape and slowly roasted. It’s a really popular street food in the Mediterranean, but you can get those same delicious flavors right at home.'

'How to make chicken shawarma at home?'

'I find that boneless, skinless chicken thighs are the best cut for shawarmas. They’re much less expensive than breast meat and also much juicier. More bang for your buck without sacrificing flavor. You just can’t beat that! You can use chicken breast if you like leaner meat. I would even suggest using half breast and half thighs if you can. Let’s go over all of the ingredients.'

'olive oil'

'freshly squeezed lemon juice'

'onion'

'garlic cloves'

'chicken thighs and/or, chicken breast'

'Spices:'

'salt'

'cumin powder'

'black pepper'

'turmeric'

'pinch of cinnamon'

'sweet paprika'

'ground coriander'

'sumac'

'black pepper'

'crushed red pepper flakes'

'First things first, you’re going to marinate the chicken. If you like a more tangy flavor, use more lemon juice. Ground cardamom smells so good, and just a little bit goes a very long way. All of the spices are going to add tons and tons of flavor. Make sure that the chicken and onions are fully coated in the marinade and put it in the refrigerator for at least an hour. For maximum flavor, you could also marinate it overnight for 6 to 8 hours.'

'Garlic yogurt sauce for Chicken Shawarma'

'My white garlic sauce is amazing. Creamy, tangy, and just the right amount of garlic. Some local takeout shawarma spots go so heavy on the garlic and mayonnaise that it leaves me feeling nauseated after my meal. I make mine with lots of yogurt. It really lightens up the mayonnaise and adds such a creamy tang. I use whole milk plain yogurt. It’s not Greek yogurt, but if Greek yogurt is what you have, go ahead and use it. I just really like the consistency of plain regular yogurt because it keeps the sauce nice and thin. But like I said, use what you have or use Greek yogurt if you like the sauce thicker.'

'Your sauce should stay fresh in the refrigerator for a while, so put it in an airtight container in the refrigerator. If you want to pack yourself a delicious lunch for work or send shawarma with the kids to school, you’ll have your sauce ready to go.'

'How to cook your shawarma chicken at home'

'After your chicken has marinated for at least an hour, you can grill or broil it. Grill it over medium-high heat and let it cook about 6 or 7 minutes per side or until the internal temperature of the'

'chicken reaches 165℉'

'.'

'To use the broiler, set the broiler to the highest temperature, and make sure your oven rack is as close to the heating element as it will go. Put a cooling rack on top of a baking tray and put the chicken on top of the cooling rack. I’ve tried cooking the chicken directly on a baking tray and the chicken does not come out as juicy. All of the juices and fat drip down to the bottom and then you’re left with that delicious juicy chicken. So, use a cooling rack if you have one.'

'Honestly, you could also cook it on the stovetop if you wanted to make a small batch. I just find that anytime I make chicken shawarma that I like to make a bigger batch. It’s great for taking to work or sending with the kids to school. So if I’m doing it, I’m going to make a big batch. Also, cooking it on the stovetop will create a lot of smoke and you’ll have to wash the pan out many times. That’s why I prefer to do it on the grill or in the oven.'

'Cook this under the broiler for 16 to 18 minutes, flipping the chicken over about halfway through. The chicken will get nice and golden brown. Let it sit and rest for about 10 minutes, then go ahead and slice it into strips. Put it in a big bowl and combine it with all of those delicious onions that have caramelized and softened.'

'Now you’re ready to put your chicken shawarma together'

'I like to make a pita. You just layer your sauce, salad and chicken mixture on your pita. For the salad, you can just take any of your favorite salad greens and chop them up with a little bit of carrot, tomatoes, and cucumbers. For busy nights, I keep a ready-made salad that I buy from Costco on hand. My favorite is the Mediterranean crunch chopped salad kit. If you guys have a Costco nearby, it’s great to have this on hand for those busy days that you don’t have time to put together a salad.'

'If you want your chicken shawarma like you get it in the shops, you can crisp it up before putting it all together. Heat up a cast iron grill to medium-high heat. After you slice the chicken, put it on the cast iron for about 30 seconds on each side until it gets those crispy bits.'

'Serve your pita with a vegetable side dish, like'

'greek salad'

'or'

'zucchini noodles'

'.'

'If you’re staying away from carbs, go ahead and put it over a salad or maybe over some'

'cauliflower rice.'

'If you don’t mind the carbs but you don’t want the bread, put it on some'

'rice'

'. Whatever your heart desires.'

'Let me know what you think in the comments!'

'Purchase your kitchen essentials using my affiliate links to support my work without costing you anything extra. Thank you!'

'Continue to Content'

'Easy Chicken Shawarma Recipe'

'Yield:'

'6'

'Follow this easy recipe to make this robust and flavorful Chicken Shawarma at home.\xa0 The juicy chicken is so flavorful and delicious. Beats takeout any day of the week!'

'Print'

'Ingredients'

'2 pounds boneless skinless chicken thighs'

'1 large onion, sliced'

'½ cup olive oil'

'5 garlic cloves, grated'

'¼ cup of fresh lemon juice'

'The spices:'

'• 2 teaspoons paprika'

'• 2 teaspoons salt'

'• 2 teaspoons ground cumin'

'• 1 teaspoon ground coriander'

'• 1 teaspoon sumac'

'• ¼ teaspoon turmeric'

'• ¼ teaspoon cinnamon'

'• ¼ teaspoon black pepper'

'• ¼ teaspoon ground cardamom'

'• ¼ teaspoon crushed red pepper flakes'

'The Sauce:'

'• 1 cup yogurt'

'• ¼ cup mayonnaise'

'• 2 tablespoons fresh lemon juice'

'• 1 garlic clove, grated'

'Instructions'

'Note: The chicken can be cooked on the barbeque grill or in the oven under the broiler.'

'Marinate the chicken:'

'Place the chicken in a large bowl and add all of the spices, olive oil, garlic cloves, and lemon juice. Toss well to coat the chicken. Add the onion slices and mix them together. Cover the bowl in plastic wrap and set aside to marinate at least 30 minutes or overnight in the refrigerator.'

'If marinating overnight allow the chicken to sit out at room temperature for an hour before cooking.'

'Make the Sauce: Combine all of the sauce ingredients together and whisk well. Taste and add salt if needed. This sauce keeps well in an airtight container stored in the refrigerator for 4-5 days.'

'For the Broiler:'

'Set the broiler to high and place the oven rack under the broiler element.'

'Place a rack on a metal baking tray.'

'Arrange the chicken on the rack and broil for 16-18 minutes or until the internal temperature of the meat reaches 165 °F.'

'For the Grill:'

'Heat the grill then add the marinated chicken onto the grill. Cook over medium-high heat for about 20 minutes. Flip the chicken over after 10 minutes. When the internal temperature of the chicken reaches 165 °F it is ready. Transfer the chicken to a bowl.'

'Slice the chicken into strips and serve.'

'Shawarma Bowl:'

'Fill a salad bowl with your favorite greens (lettuce, shredded cabbage, etc.) some chopped tomatoes, onions, and cucumbers and top with the chicken shawarma slices. Drizzle some shawarma sauce on top and serve.'

'Shawarma Pita:'

'Lightly toast a pita. Spread 1 tablespoon of the sauce in the center of the pita. Top with ¼ cup of salad (any shredded lettuce, chopped tomatoes, cucumbers, and onion slices. Top with chicken shawarma and some more sauce. Roll up and serve!'

'© Dimitra Khan'

'February 5, 2020'

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'Momna'

'says'

'February 6, 2020 at 4:40 pm'

'Looks so good, can’t wait to try it..!!'

'Reply'

'Corina'

'says'

'February 29, 2020 at 5:09 pm'

'Making it for today..so far the marinade smell AMAZING!. Will come later for final review😋'

'Reply'

'Corina'

'says'

'April 21, 2020 at 7:12 pm'

'This is my go to meal when in hurry or lazy or hosting dinner with extended family. My family loves it!'

'Reply'

'Mary Hills'

'says'

'March 1, 2020 at 10:20 pm'

'I Love shawarma and this is the best I have ever had! I did make it with boneless, skinless chicken breast and it was perfect. Thank you for another great recipe.'

'Reply'

'camirra'

'says'

'March 27, 2020 at 11:50 pm'

'This just came out the oven and its amazingly good. i mean it really is resturant quality. i made it into a warm panini with sauted spinach, spiced chickpeas, onions, and the dip. Loved it so much. Im low carb so i used a low carb wrap'

'Reply'

'Amy O'

'says'

'May 30, 2020 at 12:37 am'

'We made this tonight and it was delicious! We used boneless chicken breasts and served as a salad. A combo of coleslaw mix and salad greens with the addition of tomatoes, cucumbers, and feta topped with the yogurt dressing was so good! Will absolutely make again.'

'Reply'

'Primary Sidebar'

'Hey! It is nice to meet you!'

'Hello and welcome to my cooking adventure! My Greek heritage has filled my heart with a deep love of cooking and sharing those home-cooked dishes with friends and family makes my heart sing. Here, on Dimitra’s Dishes you will find easy to follow recipes together with step-by-step video tutorials filled with tips and tricks to help you create delicious food for your loved ones.\u200b Let’s cook, share, & create beautiful memories!'

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