
♦ Chicken Shawarma Marinade ♦

I N G R E D I E N T S

1/4 cup olive oil
2 tsp cumin
2 tsp paprika
1 tsp allspice
3/4 tsp turmeric
3/4 tsp salt
1/4 tsp ground black pepper
1/4 tsp garlic powder
1/4 tsp cinnamon
pinch of cayenne

I N S T R U C T I O N S

1. In a small bowl, whisk all ingredients together.
2. Pour over chicken in a larger bowl and mix until all pieces are coated.
3. Cover in plastic wrap and store in fridge overnight. The next day the chicken will be ready to prepare.