Marinade:

* 2 tbsp yogurt
* Garlic paste 2tbsp
* Olive oil 3 tbsp
* Salt (to taste)
* Sumac 1 tbsp
* Cumin powder 1 tsp
* Corriander powder 1 tsp
* Cinnamon powder 1 tsp
* Shawarma masala 2 tsp (substitute with chicken tikka masala/tandoori chicken masala)
* Tumeric 1 tsp
* Paprika 2 tsp
* Lemon juice 2 tbsp

Chicken 1 kg

Marinate chicken (3-4 hours)

Cook with cooking oil on medium high heat

Cook till tender and brown on both sides (3 to 5 minutes per side); slice thin

Tzatziki Sauce

* 1 cup hung curd
* Tahini sauce ½ tbsp
* Finely chopped Cucumber ½ cup
* Crushed garlic 1 clove
* Chopped mint leaves ½ tbsp
* Salt
* Crushed black pepper ¼ tsp
* Lemon juice ¼ tsp

Spicy mayo

* 1 cup
* Sriracha/Hot sauce/chili sauce 2 tbsp

Assemble with additional: Tomatoes, cucumber, olives, Lettuce, jalapeno, red onions

Pickled cucumber/carrot

* 2 cups water
* 1 tsp salt
* Half cup white vinegar
* Thin sliced cucumber with skin on