



Chicken Shawarma

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 50 mins

Description

Awesome Lebanese sandwich served in most Lebanese restaurants Can be served with Tahini sauce or Tourn

Ingredients

- - ½ cup malt vinegar - ¼ cup plain yogurt - 1 tablespoon vegetable oil - salt and pepper to taste - 1 teaspoon mixed spice - ¼ teaspoon freshly ground cardamom - 8 skinless
- boneless chicken thighs - ½ cup tahini - ¼ cup plain yogurt - ½ teaspoon minced garlic - 2 tablespoons lemon juice - 1 tablespoon olive oil - 1 tablespoon chopped fresh parsley - salt and pepper to taste - 4 medium tomatoes
- thinly sliced - ½ cup sliced onion - 4 cups shredded lettuce - 8 pita bread rounds

Instructions

1. In a glass baking dish
2. mix together the malt vinegar
3. 1/4 cup yogurt
4. vegetable oil
5. mixed spice
6. cardamom
7. salt and pepper. Place the chicken thighs into the mixture and turn to coat. Cover and marinate in the refrigerator for at least 4 hours or overnight. Preheat the oven to 350 degrees F (175 degrees C). In a small bowl
8. mix together the tahini
9. 1/4 cup yogurt
10. garlic
11. lemon juice
12. olive oil
13. and parsley. Season with salt and pepper
14. taste
15. and adjust flavors if desired. Cover and refrigerate. Cover the chicken and bake in the marinade for 30 minutes
16. turning once. Uncover
17. and cook for an additional 5 to 10 minutes
18. or until chicken is browned and cooked through. Remove from the dish
19. and cut into slices. Place sliced chicken
20. tomato
21. onion
22. and lettuce onto pita breads. Roll up
23. and top with the tahini sauce.