

YogurtMarinated Chicken Shawarma

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 30 mins

Description

The most delicious shawarma chicken youll ever eat Serve with pita bread tomato andor cucumber slices tahini or garlic sauce Also great atop fattoush

Ingredients

- - ¼ cup plain yogurt - ¼ cup lemon juice - ¼ cup canola oil - 3 tablespoons white vinegar - 4 cloves garlic
- crushed - 1 teaspoon salt - 1 teaspoon smoked paprika - 1 teaspoon ground cumin - 1 teaspoon dried oregano - 2 pounds boneless
- skinless chicken breasts
- sliced - 2 tablespoons canola oil
- or as needed

Instructions

1. Combine yogurt
2. lemon juice
3. 1/4 cup oil
4. vinegar
5. garlic
6. salt
7. paprika
8. cumin
9. and oregano in a large glass or ceramic bowl; mix well. Add chicken and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 8 hours to overnight. Remove chicken from the marinade and shake off excess. Discard the remaining marinade. Heat 2 tablespoons oil in a large skillet over medium-high heat. Cook chicken in hot oil in batches until tender and browned
10. about 5 minutes per batch. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Recipe Tip Substitute thyme for oregano if preferred. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.