



## Lebanese Chicken Shawarma

Oscar · 28/09/2024



### Prep Time

8 hrs

### Difficult

Medium

### Servings

8 hrs 25 mins

### Description

This is a flavorful chicken dish which I first tasted at a little Lebanese restaurant. While normally shawarma is sliced off a rotisserie, it can be made at home with just a few changes. Be warned, it takes a day of prep time. For lunch, serve as a sandwich in warmed flatbread with cucumber sauce, sliced onion, and seeded tomato. For dinner, serve with rice and lentils. For a treat, look up mujadarrah on this site.

### Ingredients

- - 1 cup plain yogurt - ¼ cup lemon juice - 2 tablespoons olive oil - 1 tablespoon tomato paste - 3 cloves garlic
- minced - 1 teaspoon ground cumin - 1 teaspoon ground coriander - ½ teaspoon salt - ½ teaspoon ground black pepper - ¼ teaspoon red pepper flakes - 2 pounds skinless
- boneless chicken breasts
- cut into 1/2-inch strips

### Instructions

1. Whisk yogurt
2. lemon juice
3. olive oil
4. tomato paste
5. garlic
6. cumin
7. coriander
8. salt
9. pepper
10. and red pepper flakes together in a bowl. Mix in chicken strips. Cover bowl with plastic wrap and place in the refrigerator to marinate
11. 8 hours to overnight. Set oven rack about 6 inches from the heat source and preheat the oven's broiler. Remove chicken from the bowl and arrange in a single layer on a broiling pan. Discard excess marinade. Broil chicken
12. turning once
13. until juices run clear
14. about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.