

Finest Arabic Chicken Shawarma Sandwich

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 16 mins

Description

Shawarma is a Levantine Arab meat preparation where meat is placed on a spit and may be grilled for as long as a day. Shawarma can be served with various toppings and vegetables such as tahini, hummus, amba, or pickled cucumbers. It is mostly wrapped in pita bread. As most of us don't have a rotating spit at home, this recipe is cooked on the stovetop. After all, in this fast life, who is gonna wait for a whole day?

Ingredients

- - 3 tablespoons Greek yogurt - 3 tablespoons chile sauce - 2 tablespoons white vinegar - 2 tablespoons barbeque sauce (such as HP®) - 1 tablespoon dark soy sauce - 4 cloves garlic
- minced - ½ teaspoon ground white pepper - ½ teaspoon ground black pepper - 1 pinch ground cinnamon - 1 pound boneless chicken breast
- cut into cubes - ½ cup Greek yogurt - 3 tablespoons tahini - 2 tablespoons lemon juice - 2 cloves garlic
- chopped - ½ teaspoon ground white pepper - ½ teaspoon salt - ¼ cup cooking oil - 6 pita bread rounds - ½ head cabbage
- finely shredded - 1 onion
- cut into matchstick-size pieces - 2 pickled cucumbers
- sliced

Instructions

1. Combine 3 tablespoons Greek yogurt
2. chile sauce
3. vinegar
4. barbeque sauce
5. soy sauce
6. minced garlic
7. 1/2 teaspoon white pepper
8. black pepper
9. and cinnamon in a bowl; add chicken. Marinate chicken in the refrigerator for at least 30 minutes. Mix 1/2 cup Greek yogurt
10. tahini
11. lemon juice
12. chopped garlic
13. 1/2 teaspoon white pepper
14. and salt in a bowl until sauce is smooth. Heat cooking oil in a skillet or wok over high heat; add chicken. Cook and stir until chicken is no longer pink in the center and juices run clear
15. 12 to 15 minutes. Toast pita bread on a flat pan or skillet over medium heat until golden
16. 1 to 2 minutes per side. Spread sauce on pita bread (or make pocket in the pita and spread sauce inside). Layer chicken
17. cabbage
18. onion
19. and pickles over sauce. Fold or wrap sandwiches with aluminum foil or parchment paper.