

Shawarma Marinade for Chicken

Savannah · 29/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

Middle Eastern spices combine with olive oil and lemon juice to create a richly seasoned marinade for chicken. I love to use thighs but it works for the white meat too. Grill or broil your chicken as you choose.

Ingredients

- 2 medium lemons - 1 cup extra-virgin olive oil - 4 tablespoons finely minced fresh garlic - 4 teaspoons smoked paprika - 4 teaspoons ground cumin - 2 teaspoons ground coriander - 2 teaspoons crushed red pepper flakes
- or to taste - 2 teaspoons salt
- or to taste - 1 ½ teaspoons ground turmeric - 1 teaspoon ground black pepper
- or to taste - ½ teaspoon ground cinnamon

Instructions

1. Zest lemons until you have 1 tablespoon zest. Juice both lemons. Combine lemon zest and juice with olive oil
2. garlic
3. paprika
4. cumin
5. coriander
6. pepper flakes
7. salt
8. turmeric
9. pepper
10. and cinnamon in a glass jar. Seal jar with a lid and shake vigorously to combine. Cook's Note You can use about 3 pounds of boneless
11. skinless chicken with this marinade. Marinate chicken for at least 2 hours
12. or up to 8 hours
13. in a sealed container in the refrigerator. When ready to cook
14. discard marinade
15. and use your preferred method to cook chicken.