

# Chicken SHAWARMA

For a twist, serve the spiced chicken and toppings over rice as a Shawarma Bowl!

## What You Need:

### FOR THE WRAPS

- 4 whole wheat pitas or tortillas

### FOR THE SPICE MIX

- ½ tsp (2.5 ml) salt
- 1 tsp (5 ml) ground cumin
- ½ tsp (2.5 ml) ground coriander
- ½ tsp (2.5 ml) turmeric
- ½ tsp (2.5 ml) paprika
- ¼ tsp (1.25 ml) cinnamon

### FOR THE CHICKEN

- 1 lb (454 g) boneless, skinless chicken thighs or breasts

- 1 ½ tsp (7.5 ml) white or apple cider vinegar
- 1 Tbsp (15 ml) oil

### FOR THE SAUCE

- ½ cup (125 ml) mayonnaise
- 1 minced garlic clove or 1 tsp (5 ml) garlic powder
- 1 Tbsp (15 ml) lemon juice or white vinegar

### YOUR CHOICE OF TOPPINGS:

diced tomato, sliced onion, grated carrot, diced cucumber, shredded lettuce, fried potatoes, roasted sweet potatoes, sliced cucumber pickles, pickled turnip, harissa

## Start Cooking!

**1** For the spice mix, combine the salt, cumin, coriander, turmeric, paprika, and cinnamon.

**2** To prepare the chicken, cut it into thin strips and add the vinegar, and spice mix. Toss to combine thoroughly. If you have time, cover the bowl and refrigerate for at least an hour, or overnight if possible.

**3** Make the sauce by whisking the mayonnaise, garlic or garlic powder, and lemon juice or vinegar. Prepare the toppings you would like to serve.

**4** To cook the chicken, heat a large frying pan on medium heat. Add the oil and carefully swirl it around the pan. Cook and stir the chicken until golden brown and no longer pink inside when you carefully cut into a piece, about 8-10 minutes.

**5** Warm the pitas or tortillas up by microwaving for a few seconds or toasting in a toaster oven for a minute. Top each wrap with the chicken, lettuce, sauce, and chosen toppings. Roll tightly and enjoy!

**6** Refrigerate leftovers promptly. Leftover chicken shawarma will keep for up to 3 days in the refrigerator.

