

Chicken Shawarma



Ingredients

For the Chicken:	For the Garlic Sauce:
6 boneless chicken thigh fillets, trimmed	2 cloves garlic, crushed
1 tbsp cumin powder	1/2 tsp salt
1 tbsp smoked paprika	Juice of 1 lemon
1 tsp garlic powder	1 egg white
1 tsp salt	200ml good quality olive oil
1 tsp freshly ground black pepper	2 tbsp Greek yoghurt
1 lemon, zested	1 tbsp flat leaf parsley, roughly chopped
1/2 cup olive oil	
	Flatbreads, to serve
	Salad (chopped lettuce, tomato, cucumber), to serve

Directions

Step 1 – Trim the fat from the chicken thigh fillets and cut each fillet into 3 pieces. Combine all of the marinade ingredients in a Ziplock bag and add the chicken, tossing to coat the chicken evenly. Marinate for at least 30 minutes.

Step 2 – To make the sauce, combine the garlic, salt, lemon juice, egg white and olive oil in a small jar or bowl and blitz with a stick blender until well combined (or use a food processor). Add the yoghurt and parsley and blitz again to mix well. Set aside.

Step 3 – Heat the BBQ to medium heat (180 - 200°C) and prepare the BBQ for direct cooking, ensuring the grills are clean.

Step 4 – Remove the chicken pieces from the marinade and discard the marinade. Place the chicken pieces onto the grill and cook on both sides until cooked through and slightly charred. Using a digital



thermometer, ensure the internal temperature of the chicken pieces reaches 70°C. Remove the chicken pieces from the BBQ and cover tightly with aluminium foil. Allow to rest for at least 15 minutes.

Step 5 – While the chicken is resting, grill the flatbreads on the BBQ until softened and warmed through.

Step 6 – Serve the chicken pieces along with the garlic sauce and chopped salad wrapped in the flatbreads, or cut the flatbreads into wedges and serve plated with the chicken, salad and sauce.

