



Chicken Shawarma

SERVINGS 6**PREP TIME** 10 min**COOK TIME** 30 min

DIRECTIONS

1. Stir the oil, garlic, salt, pepper, cumin, allspice, cinnamon, and turmeric together in a large bowl to form a paste. Add the chicken and toss to coat; let marinate at room temperature while the oven heats, at least 20 minutes, or cover and marinate in the refrigerator overnight. Arrange a rack in the middle of the oven and heat to 425°F.
2. Line a rimmed baking sheet with parchment paper or oiled aluminum foil. Place the chicken on the baking sheet in single layer. Roast until browned and cooked through, about 30 minutes.
3. Let cool 5 minutes. (If using pita or flatbreads, stack them, wrap in aluminum foil, and place in the turned-off oven to warm through.) Thinly slice the chicken crosswise.
4. To serve, divide the chicken among the pita, lavash, or flatbreads. Top with the lettuce, tomatoes, and cucumber, and drizzle with sauce. For pitas, fold up the sides like a taco. For lavash or flatbreads, position with the long side facing you. Fold the bottom up and over the filling, then fold one side in towards the center over the filling. Continue rolling up tightly like a burrito.

INGREDIENTS

- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 1/2 teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground turmeric
- 2 1/2 pounds boneless, skinless chicken thighs or chicken breast tenders
- 6 pita, lavash, or flatbreads
- 2 cups shredded romaine lettuce
- 1 1/2 cups diced tomato
- 1 1/2 cups diced cucumber
- Tzatziki, green tahini sauce, or yogurt-dill sauce, for drizzling

For a pinch of

Seabra's
flavor...

The chicken can be grilled instead, Grill covered, medium-high heat for 5 to 6 minutes per side.