

Chicken Shawarma

This Middle Eastern inspired chicken is full of flavor. It works well served over rice (or cauli-rice), on top of greens or as part of a veggie and hummus bowl. Leftover chicken is equally delicious cold as it is warm.

Prep Time: 5 mins

Total Time: 40 mins

Makes: 6 servings

Ingredients:

2 pounds boneless skinless chicken thighs

¼ cup avocado oil

Juice of 1 lemon

2 teaspoons garlic powder

2 teaspoons salt

2 teaspoons paprika

2 teaspoons ground cumin

1 teaspoon ground black pepper

1 teaspoon coriander

½ teaspoon turmeric

¼ teaspoon ground cinnamon

¼ teaspoon cayenne pepper

Directions

1. In a bowl combine all ingredients, mixing to thoroughly coat chicken pieces.
2. Marinate 15 minutes at room temperature or up to 4 hours in the refrigerator.
3. Heat a grill pan, cast iron skillet or other heavy bottomed pan over medium heat. Add chicken; cook 4-6 minutes, flip and cook an additional 4-6 minutes or until internal temperature reaches 165°F.

Tip: Chicken can also be grilled over medium heat for additional flavor.