

Chicken Shawarma

Ingredients:

Chicken Shawarma

1. 3 lbs raw chicken tenders or whole breast
2. ½ cup vegetable oil
3. ½ cup distilled vinegar
4. ½ tsp paprika
5. ½ tsp cinnamon
6. ¼ tsp allspice
7. ¼ tsp black pepper
8. 1 Tbsp granulated garlic or fresh minced garlic
9. 1 tsp salt

Tarator

1. 1 cup tahini
2. ½ cup lemon juice
3. 1 to 2 cups water
4. ½ tsp salt

Instructions:

1. In a large bowl, combine the chicken tenders with the spices and liquids. Mix all these ingredients together and marinate for at least 1 hour, or you may keep it in the refrigerator for up to a week to use at a later time.
2. To cook the Chicken Shawarma, heat the oven to 400 degrees F and bake the chicken for 25 minutes.
3. You can also grill the chicken tenders by putting 1 or 2 tenders on a skewer, setting the skewers on the grill, and flipping over to cook both sides.

Tarator: (tahini sauce)

1. Mix all ingredients together until well combined and smooth. Keep in a jar in the refrigerator until you're ready to use it.

To serve:

To eat sandwich style, open on half loaf of pita bread. On one side, place some chopped parsley, diced tomatoes, diced onions, and about 4 chicken tenders. Pour the Tarator over the sandwich fillings. Close the pita pocket and roll into a handy sandwich. Enjoy!