

Easy Oven Roasted Chicken Shawarma

Courtesy of www.JoCooks.com

Chicken Shawarma

- 4 TBSP lemon juice freshly squeezed
- ½ cup olive oil
- 1 tsp salt
- 2 tsp cumin, ground
- 2 tsp freshly ground black pepper
- 2 tsp smoked paprika
- ½ tsp turmeric
- 1 tsp red pepper flakes
- ½ tsp cinnamon
- 4 cloves garlic minced
- 3 chicken breasts, boneless and skinless
- 1 large onion (I prefer red onion) sliced
- 2 TBSP fresh parsley chopped for garnish

Garlic Sauce

- 1 cup vegetable oil
- 1/3 cup lemon juice (preferably fresh squeezed)
- 6 cloves garlic, peeled
- 1 egg white
- 1 tsp salt

Chicken Shawarma

In a large bowl, add the lemon juice, olive oil, salt, cumin, black pepper, paprika, turmeric, red pepper flakes, cinnamon, and garlic and whisk them all together well. Add the chicken and toss to coat in the marinade. Cover with plastic wrap or foil and refrigerate for at least 1 or up to 12 hours (the longer you marinate, the more flavorful the meat).

Once marinated, Preheat the oven to 425F. Add sliced onions to the bowl with chicken and toss well so that the onion is fully coated. Add everything to a 9x13 inch baking dish. Spread it evenly over the bottom and place in oven.

Bake until the chicken is browned and crisp at the edges, about 40 to 45 minutes. If you want the chicken crisper, place under broiler on high for about 2 to 3 minutes. Remove from oven and let chicken rest for 5 minutes before slicing into bits.

Garlic Sauce

Add all the ingredients into a blender and blend until smooth. It should take about 2 minutes. This recipe will make about 1 ½ cups of sauce. Refrigerate any leftover sauce.

Assemble the sandwiches by splitting the pita in half, opening the pocket and stuffing with lettuce, cucumber, tomato and the chicken shawarma. Serve with the dipping sauce and couscous or rice pilaf.