

# Chicken Shawarma

Makes 6 wraps



## Chicken Ingredients

2 pounds boneless, skinless chicken (*I use a mix of breasts and thighs. The chicken pieces need to be butterflied so they will stack on top of each other*)

- ½ teaspoon cinnamon
- ½ teaspoon smoked paprika
- ½ teaspoon ground mustard
- ½ teaspoon cumin
- ½ teaspoon turmeric
- ⅛ teaspoon cayenne pepper
- 2 tablespoons fresh cilantro, finely chopped
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon Kosher salt
- ¼ teaspoon freshly ground pepper

## Cucumber Sauce

- 3 small cucumbers, thinly sliced
- 1 cup plain Greek yogurt
- ½ cup sour cream
- 1 clove garlic, minced
- 1 tablespoon olive oil
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons fresh dill, minced
- ½ teaspoon Kosher salt
- ¼ teaspoon ground black pepper

## To build a wrap...

- 6 flatbread loaves
- 2 cups chopped or whole leaf lettuce
- 1 large tomato, thinly sliced
- ¼ red onion, thinly sliced

## Steps

1. For best results you need to use a bread loaf pan (9 X 5). Line it with foil. In a small bowl combine all the spices, cilantro, olive oil, garlic, salt and pepper. Rub the spice mixture all over the chicken pieces. Stack the seasoned chicken in the loaf pan. Press down and cover the top with foil. Weigh it down with a few cans and place in the fridge for a few hours to marinate.

2. To make the cucumber sauce, combine all the ingredients in a medium-size bowl. Taste for seasoning and refrigerate until chicken is cooked.

3. Preheat oven to 350°F. Take chicken out of the fridge and remove the cans. Bake with the foil covering it for 30 minutes. Remove foil and increase temperature to 375°F. Continue to bake until the center of the chicken registers 165°F and the top is brown. Remove and let cool for a few minutes before carefully pulling foil out and placing chicken onto a cutting board. There will be a lot of liquid left from the chicken so be careful as it is hot. The idea is to slice the stacked chicken pieces thinly like you see chicken pieces stacked on a spit.

To serve, spread the cucumber sauce on one side of the bread followed by lettuce, tomato, onion and chicken pieces. Eat while the chicken is still warm.