

# Recipe – Sheet Pan Chicken Shawarma

## Marinade:

2 lbs boneless, skinless chicken breast or thigh  
1 small onion chopped into thirds  
¼ C olive oil  
2 lemons juiced  
1 cup Greek yogurt  
6-7 cloves of garlic, crushed/minced  
1 tsp kosher salt  
1 tsp 7spice/baharat  
1 tsp turmeric  
2 tsp freshly ground black pepper  
2 tsp ground cumin  
2 tsp paprika  
Pinch ground cinnamon

Roasting Vegetables such as:

1C Cherry Tomatoes  
Large handful Pearl Onions or 1 large onion cut in quarters  
1C Small red/yellow/orange peppers

## Method:

Combine oil, lemon juice, garlic, spices and yogurt. Mix well. Add chicken and onion and combine well. Marinate 1-12 hours. If you are lazy just mix the chicken in and let sit in fridge until ready to bake!

Preheat oven to 375F for Chicken Breasts

Preheat oven to 400F for Chicken Thighs

Divide chicken onto a lined sheet pan that is lightly greased or alternatively, use a slipat mat.

Toss clean cherry tomatoes in a bowl with a drizzle of olive oil (about 1 tsp) sprinkle with coarse salt to taste. Spread into a column on sheet pan. Toss onions in a drizzle of oil.

Spread onto sheet pan into a column. Toss peppers in bowl with a drizzle of oil, sprinkle with coarse sea salt, add a tsp of oregano. Toss to combine. Add to sheet pan in a column. Veggies and chicken should all be grouped and divided, fitting on one sheet pan.

**If using breasts: Roast in oven for 20 min @ 375F or until thermometer reads 165F**

**If using thighs: Roast in oven for 30 min @ 425F or until thermometer reads 165F**

**While chicken is cooking, make the garlic sauce!**

**Garlic Sauce:**

4-5 cloves garlic – pasted

1 lemon juiced

2Tbs Tahini

1C Greek yogurt

Pinch of salt/pepper

Water to thin

Crush or mince garlic super fine. Add a sprinkle of salt. With the side of your knife laying flat, smear the garlic with firm pressure against your cutting board. Continue smearing and scraping garlic until garlic appears translucent on board and a paste is formed. \*tip: you could add a pinch of salt to break down the garlic quickly.

In a small bowl, combine lemon juice, tahini, and yogurt. Mix well. Add garlic, salt and pepper and stir to combine. To reach desired consistency, add water 1tsp at a time and mix.

When Chicken is cooked, remove from oven and let stand 5 min. Slice chicken into thin strips, season with a pinch of coarse salt if you'd like.

**Garnish Options:**

Chopped Cucumbers

Tabbouleh

Cilantro

Sriracha

Olives

Feta crumbles