

Authentic Chicken Shawarma with Garlic Sauce and Pita - Street Food at Its Best

2 lbs boneless chicken thighs



OVEN
425°F

TIME
15 min

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INGREDIENTS

For the Chicken Marinade:

2 lbs boneless chicken thighs

3 tablespoons plain yogurt

3 tablespoons olive oil

Juice of 1 lemon

4 garlic cloves, minced

2 teaspoons ground cumin

2 teaspoons smoked paprika

1 teaspoon ground turmeric

1 teaspoon ground coriander

$\frac{1}{8}$ teaspoon cinnamon

1 teaspoon salt

$\frac{1}{8}$ teaspoon black pepper

For the Garlic Sauce (Toum):

1 cup neutral oil (grapeseed or canola)

... cup fresh lemon juice

6 garlic cloves

1-2 tablespoons ice water

To Serve:

6 pita breads

Sliced tomatoes

Chopped lettuce

Sliced red onions

Pickles (optional)

DIRECTIONS

- 1. Marinate the Chicken::** In a large bowl, whisk together yogurt, olive oil, lemon juice, garlic, and all the spices. Add chicken and toss to coat. Cover and refrigerate for at least 4 hours or overnight.
- 2. Make the Garlic Sauce::** In a food processor, blend garlic and salt until finely minced. While blending, slowly drizzle in oil, alternating with lemon juice and a bit of ice water to emulsify. Process until fluffy and white. Set aside.
- 3. Cook the Chicken::** Preheat a grill pan or skillet over medium-high heat. Cook marinated chicken for 6-7 minutes per side, or until charred and cooked through. Let rest for 5 minutes, then slice thinly.
- 4. Assemble the Shawarma Wraps::** Warm pita bread. Spread garlic sauce on each pita, top with sliced chicken, lettuce, tomato, onions, and pickles if using. Roll into a wrap or serve open-faced.

