

## Homemade Chicken Shawarma - A Middle Eastern Street Food Classic

Craving something packed with bold spices, juicy meat, and fresh toppings? Enter:



**TIME**  
**30 min**

**TEMP**  
**165°F**

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**SAVE**  
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### INGREDIENTS

For the Chicken Marinade:

1½ lbs boneless, skinless chicken thighs (or breasts)

3 tbsp olive oil

2 tbsp lemon juice

1 tbsp Greek yogurt

4 garlic cloves, minced

1 tsp ground cumin

1 tsp ground coriander

1 tsp ground turmeric

1 tsp ground paprika

¼ tsp ground cinnamon

¼ tsp ground allspice

... tsp cayenne pepper (optional)

Salt and black pepper, to taste

For the Shawarma Sauce:

½ cup Greek yogurt

2 tbsp tahini

1 garlic clove, minced

Salt and pepper, to taste

Water (to thin, if needed)

For Serving:

Pita bread or flatbread

Sliced cucumbers

Chopped tomatoes

Sliced red onion  
Fresh parsley or cilantro  
Pickled turnips or pickles  
Tahini or garlic sauce (optional)

## DIRECTIONS

1. **Marinate the Chicken:** In a large bowl, mix together the olive oil, lemon juice, Greek yogurt, garlic, and all the spices. Add the chicken, toss to coat well, and cover. Refrigerate for at least 1 hour, or up to 24 hours for deeper flavor.
2. **Cook the Chicken:** Preheat a grill, skillet, or oven to medium-high heat. Remove the chicken from the marinade and cook for 5-7 minutes per side, until golden brown and fully cooked (internal temp: 165°F). Let rest for 5 minutes, then slice into thin strips.
3. **Make the Shawarma Sauce:** In a small bowl, whisk together Greek yogurt, tahini, lemon juice, garlic, salt, and pepper. Add a splash of water if needed to thin to your desired consistency.
4. **Assemble Your Shawarma:** Warm pita bread or flatbread, and layer with cucumber, tomato, red onion, and fresh herbs. Add sliced chicken shawarma, drizzle with sauce, and top with pickles or turnips.
5. **Serve and Enjoy:** Roll or wrap tightly and enjoy immediately. Serve with fries, a side salad, or over rice for a full plate.

## SWAPS & NOTES

**Meat Options :** Chicken thighs offer juiciness, but breasts work well too.

**Yogurt-Free Marinade :** You can omit the Greek yogurt from the marinade for a dairy-free version-it'll still be delicious.

**Tahini-Free Sauce :** Sub with more yogurt and a touch of olive oil.

**Low-Carb Serving :** Skip the pita and serve in lettuce wraps or shawarma bowls with cauliflower rice.

## TIPS FOR SUCCESS

Marinate as long as possible for flavor-packed chicken.

Slice meat against the grain for maximum tenderness.

Use a hot grill or skillet for crispy, charred edges.

Prep toppings while chicken cooks for easy assembly.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-chicken-shawarma-a-middle-eastern-street-food-classic/>