

Easy Stacked Chicken Shawarma Skewers for a Flavorful Meal

Stacked Chicken Shawarma Skewers



OVEN
400°F

TIME
45 min

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INGREDIENTS

For the Chicken: 1.5 lbs boneless, skinless chicken thighs

3 tablespoons olive oil

Juice of 1 lemon

1 tablespoon paprika

1 teaspoon ground cumin

1 teaspoon dried oregano

1 teaspoon turmeric

1 teaspoon garlic powder

1 teaspoon onion powder

Salt and black pepper, to taste

For Serving: Warm pita bread

Diced tomatoes

Sliced onions

Garlic sauce or tahini

Chopped fresh parsley for garnish

DIRECTIONS

1. Prepare the : Chicken: Cut the boneless, skinless chicken thighs into bite-sized pieces. In a large bowl, combine the olive oil, lemon juice, paprika, cumin, oregano, turmeric, garlic powder, onion powder, salt, and pepper. Add the chicken pieces and toss to coat them evenly.
2. Marinate for : Flavor: Cover the bowl and marinate the chicken in the refrigerator for at least 2 hours, or overnight for the best, most authentic flavor.
3. Stack the : Skewers: When you're ready to cook, thread the marinated chicken pieces onto a long skewer, stacking them tightly. Press the chicken firmly so it holds its shape.
4. Cook the : Shawarma: Preheat your oven to 400°F (200°C) or your grill to medium-high heat. Place the skewer on a roasting pan or directly on the grill grates. Cook for about 45 minutes to 1 hour, or until the chicken is cooked through. Baste the chicken with the juices that collect on the pan halfway through the cooking time for extra juiciness.
5. Slice and : Serve: Once the chicken is cooked, let it rest for a few minutes before slicing it thinly off the skewer. Serve the sliced chicken immediately with warm pita bread, fresh tomatoes, and sliced onions. Drizzle with garlic sauce or tahini and garnish with fresh chopped parsley.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs are my preference

because they are juicy and flavorful.

Chicken breasts would also work, but they might be a little drier.

Marinade: The spices in the marinade are classic for shawarma.

Feel free to adjust them to your liking.

TIPS FOR SUCCESS

Marinate Overnight: The longer the chicken marinates, the more tender and flavorful it will be.

Stack Tightly: Stacking the chicken tightly on the skewer helps it cook evenly and gives you that perfect, juicy result.

Don't Overcook: Chicken thighs are forgiving, but you still want to make sure you don't overcook them.

The chicken is ready when the outside is beautifully charred and the inside is cooked through.

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

Original recipe: <https://chefmaniac.com/easy-stacked-chicken-shawarma-skewers-for-a-flavorful-meal/>