

# Chicken Shawarma

**Category:** Mediterranean    **Servings:** 2    **Rating:** 10  
**Source:** Various sources

## Description:

A Lebanese dish. We like a Boutari Grande Reserve with this dish.

## Ingredients:

plain yogurt	1/2 cup in all, plain, 5% (Greek style best)
malt vinegar	1/2 cup
vegetable oil	1 tablespoon
ground coriander	1/4 teaspoon
ground ginger	1/8 teaspoon
nutmeg	1/8 teaspoon
cinnamon	1/8 teaspoon
allspice, ground	1/8 teaspoon
cloves	1/8 teaspoon
cardamom pods	seeds removed and ground to equal 1/8 teaspoon
salt	to taste
pepper	to taste
chicken thighs	6 skinless, boneless
tahini	1/2 cup
lemon juice	1 tablespoon. (or more)
garlic	1/2 teaspoon, minced
olive oil	1 tablespoon.
parsley	1 tablespoon, chopped
pita bread	between 4 and 6 rounds
tomatoes	4 medium, thinly sliced
sweet onion	1/2 cup, sliced
lettuce	4 cups, shredded

## Instructions:

In a glass baking dish, mix together 1/4 cup of yoghurt, the vinegar, oil, and spices. Season with salt and pepper and add the chicken thighs, turning to coat. Marinate in the fridge for at least 4 hours or overnight.

In a bowl, mix together the tahini. The rest of the yoghurt, and the garlic, lemon juice, olive oil, and parsley. Season with salt and pepper to taste, cover, and refrigerate.

Drain the chicken from the marinade and BBQ over charcoal briquets, basting once or twice with the marinade. Cook the rest of the marinade down in a saucepan until it has thickened, slice the cooked chicken and toss it in the thickened marinade.

Place the sliced chicken, tomato, onion, and lettuce onto (or into) pita breads. Top with the tahini sauce and roll them up.