

Chicken Shawarma

Source: New York Times Feb. 1, 2015

Ingredients

- 2 lemons, juiced
- ½ cup + 1 tbsp olive oil
- 6 cloves garlic, peeled, smashed and minced
- 1 tsp kosher salt
- 2 tsp black pepper
- 2 tsp ground cumin
- 2 tsp paprika
- ½ tsp turmeric
- ground cinnamon
- red-pepper flakes, to taste
- 2 lbs. boneless, skinless chicken thighs
- 1 large red onion, peeled and quartered
- 2 tbsps chopped fresh parsley

Method

1. Prepare a marinade for the chicken. Combine the lemon juice, ½ cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red-pepper flakes in a large bowl, then whisk to combine. Add the chicken, and toss well to coat. Cover, and store in fridge for at least 1 hour and up to 12.
2. When ready to cook, preheat oven to 425. Use the remaining tbsp of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
3. Put the chicken in the oven, and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes. Remove from the oven, allow to rest 2 minutes, then slice into bits.
4. Scatter the parsley over the top and serve with tomatoes, cucumbers, pita, white sauce, hot sauce, olives, fried eggplant, feta, rice - really anything you desire.

White Sauce

Yogurt cut with mayo and lemon juice, flecked with garlic.

Can be arranged on a platter but I just arranged each plate, starting with rice, then chicken and with the toppings spread over the top or along the sides. Looks great and tastes yummy!