Grilled Chicken Shawarma

Prep Time: 10 minutes minutes | Cook Time: 15 minutes minutes | Total Time: 25 minutes minutes | Servings: 4

Grilled Chicken Shawarma is an amazing dish of Middle Eastern flavors that comes together super quick, smells divine and disappears from plates in seconds. Try this chicken recipe, full of fragrant spices, for your next BBQ and you'll surely “wow” all your guests.

Ingredients

- 8 Chicken thigh Skinless, on a bone
- 2 cloves Garlic Minced
- 1 tbsp Cumin
- 1 tbsp Coriander
- 1 tbsp Cardamon
- 2 teaspoon Smoked paprika Sweet
- 1/2 teaspoon Cayenne pepper
- 2 teaspoon Salt
- Freshly ground black pepper
- 1 Lemon Juiced (or 2 tablespoon of lemon juice)
- 3 tablespoon Olive Oil Extra virgin

Instructions

1. Add all the marinade ingredients into a bowl and mix together;
2. Place chicken tights in the large ziplock bag, pour over the marinade and massage the chicken so all the pieces get covered in the marinade;
3. Close the ziplock and place it in a fridge overnight, for at least 12 hours and as long as 24 hours;
4. Heat the grill on medium high. You can oil the grill or use the cooking spray;
5. Place the chicken on the grill and cook for about 5-7 minutes on each side. You can flip it a few times during cooking. The chicken is done when the internal temperature reaches 165F.
6. Remove the chicken from the grill and let it rest for 5 minutes. Serve it with a side salad, pita bread, and tzatziki sauce.

Notes I also grilled few lemons cut in half and sprinkle the meat with the lemon juice, but this step is optional. I simply like how lemon elevates all the flavors. And the grilled lemon not only is juicer but also has a little smoky flavor.

source: https://eatingeuropean.com/grilled-chicken-shawarma/#recipe

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