

## **Chicken Shawarma      4 servings**

### Chicken

1 pound skinless boneless chicken

2 Tbsp lemon juice

1 tsp curry powder

1/4 cup olive oil

1/2 tsp cumin

3 garlic cloves, minced

Mix all the above ingredients together and marinate the chicken for 30 minutes at room temperature. While the chicken is marinating you can prepare your sauce and toppings.

### Sauce

1/2 cup greek yogurt

2 Tbsp tahini

2 tsp lemon juice

1 garlic clove, minced

Mix the sauce ingredients together and set aside until your chicken is ready to eat.

### Additional Ingredients

4 Whole Wheat Pita Pockets, cut in half or Whole Wheat Naan Bread

Lettuce, shredded

Tomatoes, chopped

Cucumbers, chopped

Preheat the grill to medium heat. Grill your chicken for 6-8 minutes on each side. During the last 2 minutes put your bread of choice on the grill and lightly grill for 1 minute on each side. Remove from grill and allow to sit for a minute and then slice into smaller strips or bite size pieces.

Assembling your shawarma. If using Naan bread you will basically create a salad (lettuce, tomato, cucumber, chicken) atop the bread. Finish it off with the sauce and then fold it to eat. If using a pita pocket you will put all ingredients into your pocket and top with the sauce.

The recipe makes enough sauce for about 2 Tbsp per serving.