

## *Idiot's Kitchen Recipe – Chicken Shawarma*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – Adapted from The New York Times



### Ingredients:

2-2½ pounds boneless, skinless chicken thighs, trimmed  
3-4 lemons, juiced – at least ¼ cup  
6 cloves garlic, finely chopped  
2 teaspoons cumin  
2 teaspoons paprika  
½ teaspoon turmeric  
pinch cinnamon  
pinch red pepper flakes  
1 teaspoon salt  
2 teaspoons pepper  
½ cup olive oil  
1 large red onion, cut into quarters  
fresh parsley, chopped (for garnish)

### For Tahini Sauce:

¼ cup tahini – stir to combine if separated  
¼ cup plain yogurt (Greek yogurt recommended)  
½ lemon, juiced  
1 clove garlic, grated  
¼ cup (or more) water  
Salt & Pepper

Plan Ahead: For the best flavor, Chicken Shawarma needs to marinate in the refrigerator 1-12 hours. Mine marinated 4 hours and was very flavorful.

Build the marinade in a bowl big enough to accommodate the chicken. Squeeze the juice of 3-4 lemons into the bowl. Add 6 cloves of finely chopped garlic, 2 teaspoons cumin, 2 teaspoons paprika, ½ teaspoon turmeric, 1 teaspoon salt, 2 teaspoons pepper, and a pinch each of cinnamon and red pepper flakes. Add ½ cup of olive oil and whisk to combine.

Trim 2-2½ pounds of boneless, skinless chicken thighs (about 8-10 thighs) and add them to the marinade. Massage the marinade into the chicken, cover, and refrigerate for 1-12 hours.

When you are ready to cook, preheat the oven to 425°.

Take the chicken out of the fridge and let it come up to room temperature. Cut a large red onion into quarters and add it to the chicken and marinade. Toss to combine.

Cover a large rimmed sheet pan with foil and spread the chicken and onions out in a single layer. Pour any remaining marinade over the chicken.

Cook at 425° for 30-40 minutes, until cooked through, golden brown and slightly crispy on the edges.

Note: If the chicken is cooked through but not quite crispy, place it under the broiler for 1-2 minutes rather than extending the cooking time.

For the white tahini sauce, combine ¼ cup tahini paste, ¼ cup plain yogurt, the juice of ½ lemon, and 1 clove of grated garlic in a small bowl. Add ¼ cup water and stir to combine adding more water as needed to reach a drizzling consistency.

Serve the chicken garnished with fresh parsley and drizzled with the tahini sauce.

Optional Mediterranean-style sides include hummus, pita, olives, tomato cucumber salad or Greek Green Bean Salad.

Makes 4 generous servings and is GREAT leftover.