

Idiot's Kitchen Shopping List – Chicken Shawarma

Recipe from idiotskitchen.com – Adapted from The New York Times



2-2½ pounds boneless, skinless chicken thighs

3-4 lemons

6 cloves garlic + 1 extra for the tahini sauce

1 large red onion

fresh parsley (for garnish)

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

¼ cup tahini

¼ cup plain yogurt (Greek yogurt recommended)

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.