

CHICKEN SHAWARMA

Chicken Shawarma is normally served in pita pockets, but I am serving it as a meal over rice. A fair number of spices are required for the chicken shawarma and ideally, the chicken should be combined with the spice mix a few hours in advance of cooking. I used a very good Falafel mix from Trader Joe's and changed the ratio of water to oil in the mix for baking in the oven. The rice can also be cooked in the oven in a covered casserole or pan. After all, why turn on the cooktop when the oven is already on and when you can cook multiple dishes in a convection oven?

Because turmeric powder does stain, mix the spices over a washable cutting board and wear gloves or use a stainless steel spoon to combine the spices with the chicken.

Ingredients

For the Chicken

- 8 boneless skinless chicken thighs, cut into 1" thick strips
- 1 medium red onion, thinly sliced
- ½ tsp ground cumin
- ½ tsp ground coriander
- ½ tsp garlic powder
- ½ tsp ground turmeric
- ½ tsp milk smoked paprika
- ½ tsp Kosher salt
- ¼ tsp ground cayenne pepper or more if you prefer more spice
- 1 lemon, juiced
- ¼ cup olive oil

For the Falafel

- 1 box Trader Joes Falafel mix

Chicken Preparation

Place the chicken in a glass casserole dish with the onion. Combine the spices, sprinkle over the chicken and turn to distribute evenly. Add the lemon juice and olive oil and refrigerate for 1 - 3 hours. Allow the chicken to come to room temperature before cooking.

Organize the oven racks to accommodate all the dishes.

Heat the oven in the Convection Roast or Convection Bake mode at 375 degrees.



Chicken Shawarma

Spread the chicken onto a lightly oiled, rimmed baking sheet (foil lined for easy clean-up).

Place the chicken in the upper part of the oven and cook for 20 - 25 minutes until the onions begin to brown and the chicken is firm.

For the Falafel

Follow the directions on the package for preparing the falafel for baking in the oven.

For 1 cup of falafel mix use ½ cup of water and ¼ cup of olive oil.

Combine the ingredients and let them stand for 30 to 60 minutes.

Heat the oven in the Convection or Convection Bake Mode at 375 degrees.

Oil a rimmed baking sheet and scoop 2" balls of the falafel onto the baking sheet.

Bake for 20 minutes.

Links: [Rice Pilaf](#) and [Pita Bread](#)

WRITE YOUR NOTES: