

Grilled Chicken Shawarma Wraps

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-shawarma-recipe-greek-yogurt>

Ingredients:

- 1 pound boneless skinless chicken breasts or thighs, cut into 1-inch chunks
- 1/4 cup olive oil
- 1 tablespoon honey
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1/2 teaspoon coriander
- 1/2 teaspoon cardamom
- 1/2 teaspoon oregano
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon turmeric
- 2 cloves garlic minced
- 1 lemon
- 2/3 cup plain greek yogurt
- 1 teaspoon lemon juice
- 1 clove minced garlic
- 1/2 teaspoon cumin
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 6 flatbread large, or naan
- 8 ounces hummus your favorite
- 1 head romaine lettuce chopped
- chicken shawarma Grilled
- 1 cup cherry tomatoes halved
- 2 Persian cucumbers sliced into thin discs
- 1 avocado sliced
- 1/2 red onion thinly sliced
- sauce Garlic Yogurt
- 8 ounces feta cheese
- flat leaf Italian parsley chopped fresh

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 95 grams
3. Cholesterol: 155 milligrams
4. Fat: 50 grams
5. Fiber: 17 grams
6. Protein: 60 grams
7. SaturatedFat: 15 grams
8. Sodium: 2410 milligrams
9. Sugar: 19 grams

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