

Chicken Shawarma Wraps

Yield: 6 min
Total Time: 35 min

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

Ingredients:

- 1 cup full-fat plain yogurt
- 2 tablespoons tahini
- 1/2 lemon
- 1/2 clove garlic grated
- 2 tablespoons fresh parsley minced
- 1/4 teaspoon lemon zest
- kosher salt to taste
- 2 pounds skinless chicken thighs boneless
- 2 tablespoons extra light olive oil plus 2 teaspoons
- 1/2 lemon
- 6 cloves garlic fresh, finely grated or squeezed through a garlic press
- 1 teaspoon kosher salt
- 1 teaspoon cardamom
- 1/2 teaspoon white pepper
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon smoked paprika
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 yellow onion large, sliced vertically
- 1 lemon sliced
- 6 pitas
- pickles sliced, I buy Claussen and then slice them myself
- chicken shawarma
- onions
- yogurt lemon herb tahini, spread

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 46 grams

3. Cholesterol: 155 milligrams
 4. Fat: 37 grams
 5. Fiber: 7 grams
 6. Protein: 41 grams
 7. SaturatedFat: 9 grams
 8. Sodium: 1100 milligrams
 9. Sugar: 6 grams
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