

Chicken Shawarma Salad

by Sina Mizrahi / www.gatheratable.com

Ingredients

For the spice blend,

1 tablespoon paprika

1 tablespoon cumin

½ tablespoon ground coriander

½ tablespoon garlic powder

½ tablespoon onion powder

1 teaspoon Himalayan pink salt or sea salt

½ teaspoon black pepper

A pinch of ground chile pepper or cayenne pepper

For the marinade,

2 heaping tablespoons of shawarma spice blend

3 tablespoons olive oil

1.5lb chicken thighs, skinned and deboned

3 cups cherry tomatoes, quartered or cut into eight

3 cucumbers, diced

¼ red onion, finely diced

1 tablespoon chopped cilantro

2 tablespoons extra virgin olive oil

Juice from 1 lemon

Salt and pepper, to taste

Directions

Preheat oven to 425F. In a small bowl, combine the spices and set aside. Place the chicken in a mixing bowl and sprinkle with shawarma spice and oil. With your hands, rub the spices into the chicken and transfer to a parchment lined baking sheet. Bake, uncovered, for 20 minutes. Remove from the oven and allow to cool slightly. Roughly chop the meat into strips.

Heat a large skillet over medium high heat. Pour 1 tablespoon of olive oil and fry the chopped chicken until the edges crisp, stirring often.

To make the salad,

In a bowl, combine the cherry tomatoes, cucumbers, red onion, and cilantro. Add the olive oil, lemon juice, salt and pepper, and toss to combine. Top with shawarma chicken and serve.

Note: If you want to cook and reheat the chicken at a later time, don't fry it until the edges are crisp, but rather still soft so when you reheat it the meat won't dry out.
If you want to keep leftovers overnight, store the salad and chicken separately.