

Shawarma Chicken, Lemon Jasmine Rice, & Cucumber Salad

Original Recipes by Shawna Horton

Ingredients:

2 boneless, skinless Chicken breasts or thighs	4 Tbs. Greek yogurt
2 Tbs. Olive oil	Cucumbers (aprox. 1 Cup chopped)
3 Tbs. Avocado oil	1 large tomato (aprox. 1 Cup chopped)
Shawarma seasoning (recipe below)	1 Cup jasmine rice
Juice and zest from 1 lemon	¾ cups water
½ Shallot, rough chopped	Salt
Fresh Dill, rough chopped	3 Tsp. garlic powder

Lemon Jasmine Rice

Prepare rice by adding 1 cup rice and ¾ cups of water to a pot. Bring to a boil, then reduce heat, cover and simmer for approximately 15-18 minutes until rice is fully cooked. When finished, turn off heat, fluff with fork, add ½ of the lemon zest, cover and set aside.

Shawarma Chicken

Wash and dry the chicken breast.

In a bowl, whisk together:

- 1 T Greek yogurt
- 1 T olive oil
- 1 Tsp. garlic powder
- 1 Tsp. Shawarma seasoning (purchase or follow the included recipe for Shawarma seasoning)
- ½ Tsp. salt
- Fresh ground black pepper

Directions:

Put chicken in the mixture and turn to completely coat the chicken.

Heat avocado oil in pan. Put chicken in pan and cook 3-5 min each side – until chicken is cooked through and juices run clear.

When chicken is done, put on cutting board and let it rest.

Slice the chicken and serve on top of lemon rice and drizzle with dill sauce.

Cucumber Salad

Combine the chopped cucumbers and tomatoes in a bowl.

Add lemon juice, ½ of the lemon zest, chopped shallots, ½ of the dill, and 1 Tbs. olive oil.

Dill sauce

Mix 3 Tbs. Greek yogurt, ½ Tsp. garlic powder, the rest of the dill, and a pinch of salt and pepper.

If the mixture is too thick, add water 1 Tsp. at a time until it reaches a consistency that you can drizzle.

Shawarma Seasoning

- 1 Tbs. cumin seeds
- 1 tablespoon coriander seeds
- 2 teaspoons paprika
- 1 teaspoon turmeric powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt

Grind everything in a spice/coffee grinder