



Chicken Shawarma

INGREDIENTS

- 6 chicken breast fillets cut into half horizontally
- 1 large onion peeled
- 4 bbq skewers
- Marinade
- 1/2 tbsp Knorr chicken granules or 1 chicken stock cube
- 1 tbsp ground cumin
- 1 tbsp turmeric
- 1 tbsp ground coriander
- 1 tbsp paprika
- 1 tbsp Garlic Powder
- 1 tbsp dried oregano
- 1/4 tsp salt and white pepper
- 3 tbsp olive oil
- 1 tbsp Honey

DIRECTIONS

1. First make the marinade by combining all of the marinade ingredients together in a large bowl
2. Add in the chicken breast and give it a good mix. Leave to marinate in the fridge over night or minimum 2 hours.
3. To cook the chicken, cut the onion in half and put it in a baking sheet. Stick 1 bbq skewer in to each half of the onion, using the blunt end.
4. Skew the chicken breast on to the skewer resting it on the onion. You are using the onion to stable the chicken. you might need extra skewer to stable the chicken
5. Cook the chicken in a 180c pre heated oven for 30 to 40 minutes. Check that the chicken is cooked, especially in the middle. Served with flat bread, salad and yoghurt