



Grilled Chicken Shawarma

Makes: 6-8 servings

Prep Time: 30 minutes Cook Time: 1 hour & 30 minutes

Total Time: 2 hours

Ingredients

- 1/4 cup Shawarma spice blend (see [recipe](#))
- 1/3 cup extra virgin olive oil
- 1 large lemon, juiced
- 8 boneless skinless chicken thighs
- Kosher salt
- Black pepper
- 1 large yellow onion, sliced into thick rounds
- 1 Roma tomato (optional)

To Serve:

- 2 large tomatoes, sliced into wedges
- 2 to 3 Persian cucumbers, thinly sliced into rounds
- Pickled onions, cornichons, or your favorite pickles
- Kalamata olives, to your liking
- Tahini sauce
- Pita bread

Instructions

In a large bowl, combine the shawarma spice blend (all 1/4 cup), enough olive oil to fully coat the chicken (about 1/3 cup), and the lemon juice. Whisk well.

Season the chicken on both sides with salt and pepper. Add the chicken to the bowl with the marinade and toss well so the chicken is well coated in the marinade. Tuck in the onion rounds, leaving them whole. If you have the time, cover and refrigerate for a couple hours or overnight, otherwise, set aside at room temperature for about 20 to 30 minutes while the grill heats up.

Slide a thick slice of onion onto the vertical spit and push it all the way down to the base. Slide the

chicken onto the spit, one at a time, changing the direction of the chicken pieces as you layer and adding the sliced onions in between every 2 to 3 pieces of chicken (this imparts great flavor). Add the tomato at the very top, if using.

Prepare and heat the grill. Heat the grill to 375°F (or medium-high).

Place the base of the vertical spit with the chicken over indirect heat and close the lid. After 30 minutes, open the grill and turn the base of the spit 90 degrees. Using a brush, baste the chicken with the drippings. Close the lid and cook another 30 minutes. Do this again, if needed, rotating the spit and basting the chicken, until the chicken is well charred on the outside and its internal temperature reaches in the thickest part closer the skewer is 160°F, about 1 & 1/2 hours.

Allow the chicken to rest for a few minutes at room temperature so its juices redistribute as its temperature rises to 165°F. Take a large chef's knife and thinly slice the chicken from top to bottom. Rotate the spit and keep shaving the chicken off until all the chicken and onions have landed in the pan attached to your spit.

Serve the chicken shawarma on a large platter, adding the fixings—tomatoes, cucumbers, pickled onions, olives, and pickles—around the chicken. Add sliced pita and tahini to the side.

Recipe by The Mediterranean Dish