

Weeknight Chicken Shawarma

Serves 3-4 : ~35 minutes : recipe by [Primal Gourmet](#)

Ingredients:

Chicken:

- 1½ lb boneless, skinless chicken thighs
- 3 tbsp avocado oil
- 1 tsp granulated onion
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp kosher salt
- ½ tsp ground turmeric
- ½ tsp cayenne pepper* (adjust per desired spice level)
- ½ tsp ground cinnamon
- ½ tsp ground cardamom
- 1 tsp ground sumac, for garnish

Garlic Sauce

- ½ cup mayonnaise
- 2 tbsp lemon juice
- 2 tsp minced garlic

Instructions:

Chicken:

- Pat the chicken thighs dry with a paper towel & slice them into roughly ½-inch-thick strips.

- Put the sliced chicken in a large bowl & add 2 tbsp of the avocado oil, the granulated onion, cumin, coriander, salt, turmeric, cayenne, cinnamon, & cardamom.
- Toss to coat.
- Heat a large cast-iron skillet over medium heat for 5 minutes*.
- Add the remaining 1 tbsp avocado oil & increase the heat to medium-high.
- Arrange the chicken in the pan in a single layer & cook, undisturbed, until browned on the bottom, 6 to 8 minutes. **Meanwhile, make the garlic sauce.**
- Flip the chicken & cook, stirring occasionally, until it is cooked through & crispy, 4 to 5 minutes.
- Remove the pan from the heat & sprinkle the chicken with the sumac.
- Serve immediately with the garlic sauce & any of your favorite sides.

Garlic Sauce:

- In a small bowl, combine the mayonnaise, lemon juice, & garlic & stir until fully combined.
- Cover & refrigerate until ready to serve.
- The sauce will keep in the refrigerator for up to 5 days.

recipe notes:

- I can't stress the importance of properly heating your pan before cooking the chicken enough. It changes everything as far as crispness goes.
- This dish can be pretty spicy with the amount of cayenne it calls for, i encourage you to adjust for your palette.

what you learn from this recipe:

- A little redundant but what I learned from this recipe is that when the chicken is patted dry, sliced thin, added to a VERY hot skillet, & cooked without disturbing, it can get very crispy & very delicious.