

Chicken Shawarma-ish

Makes 4-6 chicken thighs

Ingredients:

- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- ½ teaspoon ground cinnamon
- Sprinkle of cayenne pepper (optional)
- ¾ teaspoon Kosher salt
- Freshly ground black pepper
- 1.5 lbs. boneless, skinless chicken thighs
- 2 Tablespoons extra virgin olive oil



For serving: finely chopped parsley, Greek yogurt or labneh

Instructions:

1. In a small bowl, mix together cumin, coriander, smoked paprika, cinnamon, cayenne, salt and pepper. Place chicken thighs in a Ziplock bag. Sprinkle seasonings all over the chicken and drizzle with olive oil. Move the chicken around in the bag so everything gets coated evenly. Refrigerate the chicken for at least 20 minutes or up to 48 hours.
2. Using the grill, air fryer, or oven, cook chicken until the internal temperature reaches 175 F. Cook times are provided below but may vary depending on the size of each thigh. (If using chicken tenders or chicken breasts, cook until the internal temperature reaches 165 F.)

GRILL: Heat grill to high. Lightly oil grates. Grill chicken for about 5 minutes per side, or until internal temperature reaches 175 F.

AIR FRYER: Arrange chicken, lying flat, in the air fryer basket. Air fry at 380 F for 7-10 minutes for smaller thighs, and 12-15 minutes for larger thighs, or until internal temperature reaches 175 F.

OVEN: Preheat oven to 415 F on the convection setting. Drizzle about 1 tablespoon olive oil on a sheet pan. Place oiled pan in oven for 3 minutes. (The heated pan and oil will help sear the chicken.) Use a potholder to remove the hot pan from the oven. Place chicken on the hot pan and bake for 14-16 minutes, or until internal temperature reaches 175 F.

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3. Transfer to a serving platter and sprinkle with finely chopped parsley if desired. Serve chicken, warm, with lightly salted labneh or Greek yogurt for dipping.

Notes: