

# Chicken Shawarma

## Ingredients:

2lbs chicken, ½ tspn cinnamon powder, ½ tspn ground nutmeg, ½ tspn green cardamom powder, ½ tspn black pepper powder, 1.5 tspn salt, 3 tbsp lemon juice  
10-12 Pitta bread's, Mayonnaise, garlic sauce or yoghurt to taste



## Method:

Wash and cut the chicken into large pieces.

Place the cinnamon, nutmeg, cardamom, black pepper and salt into a bowl. Add the lemon juice and mix well into a paste.

Place the chicken pieces into a bowl and rub the above mixture all over the pieces.

Marinate for 5-6 hours or leave overnight in the fridge.

Pre-heat the oven.

Grease a baking dish and place the marinated chicken on the dish. Bake for about 15-mins.

Turn the chicken pieces over and bake for another 10-12mins or till tender.

Shred the chicken into small slices and place back in the baking dish and bake for 5 more minutes if desired (but do not over bake).

Slice open a pitta bread and spoon in a layer of mayonnaise, garlic sauce or yoghurt.

Place 3-4 tablespoons of shredded chicken, pieces of pickle and 5-6 french fries.

Roll up and wrap in a paper napkin.

Serves 10-12.