



Chicken shawarma

40'
Hands on

4-12 hours'
Hands off

70'
Cook Time

6-8
Portion(s)

2
Difficulty



Ingredients

- 1 1/2 kilo chicken thigh fillet
- 1 potato

For the marinade

- 1 tablespoon(s) olive oil
- salt
- pepper
- 1 teaspoon(s) cumin
- 1 teaspoon(s) turmeric
- 2 chili peppers
- 2 clove(s) of garlic
- 10 g ginger
- 1/2 bunch coriander
- lemon juice, of 1 lemon
- lemon zest, of 1 lemon
- 150 g strained yogurt

For the stuffed onions

- 4 slices bacon
- 6 onions, white
- 30 g olive oil, + extra 2 tablespoons, optionally, to sauté the onions
- 100 g feta cheese
- 1 tablespoon(s) thyme
- pepper
- 100 g butter

Method

For the chicken

- Put the chicken into a [bowl](#) and add the olive oil, salt, pepper, the cumin, the turmeric, and mix with a spoon.
- Finely chop the chili peppers and add them to the bowl.
- Grate the garlic and the ginger, finely chop the coriander, add them to the bowl along with the lemon juice, the lemon zest, the yogurt, and mix well with the spoon.
- Cover the bowl with plastic wrap -make sure it touches the surface of the chicken- and refrigerate it for 4-12 hours until the chicken is marinated.
- Preheat the barbecue to medium-high heat.
- Cut the potato in half and thread the one half onto two [skewers](#).
- Thread the chicken fillets onto both skewers and seal the edges of the skewers with the other half of the potato.
- Wrap with aluminum foil and cook for 30 minutes, flipping over the chicken every 10 minutes.
- Remove the aluminum foil and cook for another 10-15 minutes, flipping the skewers regularly.

For the stuffed onions

- Place a [frying pan](#) over medium heat and sauté the bacon slices for 2 minutes on each side, until golden.
- Remove the pan from the heat, remove the bacon but keep its fat to sauté the onions.
- Finely chop the bacon and transfer it to a bowl.
- Cut the onions 2 cm on their top side.
- Remove the flesh of the onions, with a knife or with a corer, and make sure you do not pierce them on the bottom as you will stuff them.
- Finely chop the flesh of the onions.
- Sauté the onion flesh in the same pan, for 2 minutes, until slightly tender. If you don't want to sauté in the bacon fat, add 2 tablespoons of olive oil.
- Lightly grease the onion "cups" and cook them on the barbecue for 4-5 minutes on each side.
- Remove the onions from the barbecue and set them aside until slightly cool.
- In a bowl add the flesh of the onions you've sautéed, the bacon, the feta crumbled into pieces, the thyme, pepper, the butter, and mix with a spoon.
- Stuff the onions with the filling and wrap them, one by one, with a piece of aluminum foil.
- Cook the onions for 15-20 minutes on the grilling surface of the barbecue.
- Remove the onions from the barbecue.
- Serve the chicken with the onions.

Διατροφικός πίνακας

Nutrition information per portion

462 Calories (kcal)	22.0 Total Fat (g)	11.0 Saturated Fat (g)	15.0 Total Carbs (g)
23%	31%	55%	6%
8.4 Sugars (g)	49.0 Protein (g)	3.3 Fibre (g)	1.2 Sodium (g)
9%	98%	13%	20%

Tip

If you don't have a barbecue, bake the shawarma in a preheated oven to 180oC (350oF) set to fan, for 1 ½ hour. Sauté the onions in the pan until golden, and then bake them in the oven at 180oC (350o F) set to fan, for 10-15 minutes wrapped in aluminum foil.