

Foodnity Recipes

Crispy Chicken Shawarma

Juicy, crispy chicken shawarma seasoned with bold spices, ready in under an hour.

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Middle Eastern** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb boneless, skinless chicken thighs, cut into 1-inch strips
- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp ground coriander
- [ ] ½ tsp smoked paprika
- [ ] ½ tsp sumac
- [ ] ¼ tsp ground black pepper
- [ ] ½ tsp sea salt
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey

For the Wrap

- [ ] 4 warm flatbreads or pita pockets
- [ ] ¼ cup sliced red onion
- [ ] ¼ cup chopped fresh parsley
- [ ] ½ cup thinly sliced cucumber

Instructions

1. In a bowl combine cumin, coriander, paprika, sumac, pepper, and salt; toss the chicken strips until evenly coated.
2. Heat olive oil in a heavy skillet over medium-high heat. Add the chicken in a single layer, being careful not to crowd the pan. Let it sizzle for 3-4 minutes without moving, then flip and cook another 3 minutes until the edges turn deep golden.
3. Drizzle lemon juice and honey over the chicken, stirring gently to coat. Reduce heat to medium, cook for an additional 2 minutes so the glaze thickens.
4. Warm the flatbreads, then fill each with the crispy chicken, red onion, cucumber, and parsley. Serve immediately.
5. If you'd like extra inspiration, try pairing this with a quick wrap variation or explore a sheet pan kebabs side.

Nutrition per serving

420 kcal	32 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the chicken dry; excess moisture stops crisping.
- If you prefer a milder flavor, reduce the sumac to a pinch.
- For a richer glaze, add a tablespoon of Greek yogurt after removing from heat.