Chicken Shawarma

Ingredients:

2 Kgs boneless, skinless chicken breast, cut into bite-size pieces

¼ cup plain yogurt

2 tablespoon olive oil

2 cloves garlic, minced

1 tablespoon ground cumin

1 tablespoon ground coriander

1 tablespoon ground paprika

1 tablespoon turmeric

1 tablespoon cinnamon

½ tablespoon cayenne pepper (optional)

Salt and Pepper to taste

For Cooking And Serving

2 onions, thinly sliced

Pita bread/Flat Bread

Sliced tomatoes, cucumbers and lettuce for garnish

Tahini sauce for drizzling (optional)

Lemon wedges

1. In a mixing bowl, combine all the marinade ingredients: yogurt, olive oil, minced garlic, ground cumin, coriander, paprika, turmeric, cinnamon, cayenne pepper, salt and pepper. Mix well.

2. Add the chicken pieces to the marinade, making sure they are well coated. Cover the bowl and let it marinate in the refrigerator for at least 30 minutes, but longer is better (up to 24 hours).

3. After marinating, remove the chicken from the fridge and let it sit at room temperature while you prepare your instant pot.

4. Set your Instant Pot to “sauté” mode. Add a bit of oil, and once it’s hot, add the sliced onions. Sauté until they become soft and translucent, about 3-5 minutes. Remove half of the onions and set them aside for garnish.

5. Add the marinated chicken and all the marinade to the Instant Pot with the sautéed onions. Stir well to combine.

6. Close the Instant Pot lid and made sure the steam release valve is set to “sealing”.

7. Set the Instant Pot mode to “Pressure Cook” or “Manual” mode on high pressure. Cook for 8-10 minutes, depending on the size of your chicken pieces. Smaller pieces will cook faster.

8. Once the cooking cycle is complete, perform a quick pressure release by carefully turning the steam release valve to “Vent”.

9. Open the Instant Pot lid, and you should have tender, flavourful chicken shawarma.

10. Serve the chicken shawarma in pita bread, garnished with the reserved sautéed onions, sliced tomatoes, cucumbers and lettuce. Drizzle with tahini sauce and squeeze fresh lemon juice over the top.

<u>If using tortilla wraps</u>

1. Warm the tortillas on a dry skillet or microwave until they are pliable and warm.

2. Assemble the shawarma: put wrap on the bottom, add cooked chicken, add toppings and sauce.

3. Fold the sides of the tortilla over the filing, then wrap. Serve immediately.