

Chicken Shawarma on the rotisserie

CHICKEN SHAWARMA WITH HOMEMADE FLATBREADS

Serving 6, this delicious yet beginner friendly recipe really is a crowd pleaser. If you haven't already attempted a Chicken Shawarma on the rotisserie, here's how to!

Prep time - 25 mins **Cook time** - 40 mins **Skill level** - Moderate **Serves** - 6

Ingredients

Shawarma

2kg of skinned and boned chicken

thighs

250ml extra virgin olive oil

1 tbsp ground cumin

1 tbsp ground coriander

1 tbsp ground cardamon seeds

1 tsp minced garlic

1 tsp fresh minced ginger

1 tsp cayenne pepper

1 tsp smoked paprika

1 tbsp kosher salt

1 tbsp cracked black pepper

1 tsp of chilli powder for extra heat

Flatbreads

300g of plain flour

50g of salted butter melted

185ml of full fat milk



Method

Shawarma

1. Add all the ingredients into a bowl, give it a good mix up and then add the chicken thighs. Cover with cling film and leave to marinate in the fridge for 24 hours
2. Remove the warming shelf for the grill and prepare the rotisserie as shown in the video. Remember to use a grill plate under the rotisserie
3. Slide the chicken thighs onto the main bar and stretch the chicken over the two opposing spikes. Repeat the process alternating the spikes as you go. Ensure the thighs are packed down tight
4. When all the thighs have been added, place the second spike holder onto the bar and lock the chicken into place
5. Return chicken to the rotisserie, fire up the two outer burners to low, light the back burner and start the rotisserie motor. **Optional** - sprinkle the chicken thighs with a seasoned rub to give that extra crust
6. Close the lid and cook for approx. 40 minutes or until you have an internal temperature of 75 degrees centigrade



Flatbreads

1. In a bowl mix together the ingredients and knead for about 6 minutes to form a smooth silky dough ball
2. Wrap in cling film and leave to rest for a minimum of 30 minutes
3. Cut the dough ball into 6 equal size pieces, flour your surface and roll out to your desired thickness
4. Place flatbread onto a hot grill plate and cook for about 60 to 90 seconds on each side.

Serve with accompaniments of Greek yoghurt, cucumber, cumin, thinly sliced red onion, mint, tomato and shredded lettuce.