

Salt and Serenity

Oven Roasted Chicken Shawarma

Sam Sifton, food editor of the New York Times, created this recipe. I have adapted it very slightly.

I served the Shawarma stuffed into pita with some hummus, sour pickles, Israeli salad, purple cabbage slaw and some tahini thinned out with a bit of water and lemon juice. Create your own Shawarma experience.

Serves 4-6

2 lemons, juiced
⅓ cup plus 1 tablespoon olive oil
4 cloves garlic, grated on microplane
1 teaspoon kosher salt
2 teaspoons freshly ground black pepper
2 teaspoons ground cumin
2 teaspoons paprika
½ teaspoon turmeric
A pinch ground cinnamon
¼ - ½ teaspoon red pepper flakes
2 pounds boneless, skinless chicken thighs
1 large red onion, peeled and quartered
2 tablespoons chopped fresh parsley

1. Prepare a marinade for the chicken. Combine the lemon juice, ⅓ cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red pepper flakes in a large bowl, then whisk to combine. Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour and up to 12 hours.
2. When ready to cook, heat oven to 425°F. Use the remaining tablespoon of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
3. Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes. Remove from the oven, allow to rest for a few minutes, and then slice into bits. Scatter the parsley over the top and serve with whatever makes you happy.

