

# SPICE + LEAF



## Shawarma Chicken

By Debbie Kornberg

This is a year-round tasty dish with flavorful notes to make your taste buds sing!

(Serves 4)

### INGREDIENTS:

4 chicken breasts (cut into 1-inch cubes)  
2 Tablespoons SPICE + LEAF Shawarma Blend  
2-3 Tbsp. Olive oil  
1 onion, chopped  
1 package of sliced mushrooms  
Salt and pepper to taste

### INSTRUCTIONS:

1. In a bowl, place cut chicken and sprinkle shawarma blend over chicken until poultry is fully coated with spice blend. Set aside.
2. Sauté onion and mushrooms in hot pan. After 5 minutes add chicken and cook together. Ideal to get a nice sear on the outside of chicken and then turn down to slightly lower heat and cook chicken all the way through. (Do not cover pan, chicken will get soggy and rubbery.)
3. Option B – Place cubed shawarma chicken on skewers and use olive oil cooking spray to coat chicken and cook on grill. Also really yummy!
4. Once chicken is fully cooked, remove from heat and serve! Shawarma pairs well with rice, hummus, cucumber tomato salad and tahini dressing.

Enjoy and Spice On!

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