

## Chicken Shawarma

### Ingredients:

2 bounds boneless chicken breast  
3 tablespoons lemon juice  
4 tablespoons Greek yogurt  
2 tablespoons mustard  
1 teaspoon minced garlic  
3 tablespoons vegetable oil  
1 teaspoon Shawarma spices  
1 teaspoon paprika  
1 teaspoon black pepper / salt to your taste

### Preparations:

Cut chicken to mall 1 1/2 inch size pieces  
Mix all the ingredients for marinade. Add lemon juice and salt to taste  
Marinate chicken with the mix. Cover and refrigerate for 12 hours  
Heat a flat skillet and cook the chicken 3 minutes each side evenly

### Making Shawarma Wrap/roll

Spread yogurt garlic sauce on the pita bread place chicken, onion and pickles, roll the the bread like a wrap grill it and cut it to 3 equal sizes or you can keep it one whole wrap.

Enjoy,

Jenan Afaneh