

Spicy Chicken Shawarma (Kebab)

Serves: 1

Prep time: 10 Minutes

Cooking time: 20 Minutes

Ingredients:

- 1 flatbread
- 150g chicken thigh fillets, halved
- ½ tablespoon vegetable or chilli oil

Spice mix

- 2 teaspoons cornflour
- pinch salt
- pinch ground cumin
- pinch ground coriander
- pinch paprika
- pinch ground turmeric
- pinch ground cloves
- pinch cayenne
- pinch ground cinnamon

Method:

- **Preheat oven grill to high**
- In a bowl add the chicken thighs and the oil
- Add the spice mix, stir to combine and coat the chicken all over
- Place the chicken onto a wire rack over a baking tray
- Bake in oven or grill for 12-15 minutes, turning midway. continue until chicken is cooked through
- Remove from oven and rest for 5 minutes, then slice into strips
- Place the filling of choice and chicken onto the flat bread
- Drizzle with sauce of choice, wrap tightly and cook in a heated toasted sandwich press or in a frying pan over medium heat, using a weighted pot to flatten slightly and cook evenly. Turn if needed to toast top and bottom
- **Serve and Enjoy!**



*This spicy chicken wrap is such a simple and easy meal, just add whatever filling you like.
Enjoy!*

Optional Fillings:

Lettuce, tomato, onion, cheese, tabouli, yoghurt, chilli sauce etc.