Chicken Shawarma

Ingredient	10 Portions	50 Portions	100 Portions
Boneless Chicken Thighs	8	38	75
Fresh Coriander	20g	100g	200g
10 Inch Wraps	10	50	100
Yoghurt	300g	1.5kg	3kg
Cucumber (chopped)	0.2	1	2
Garlic (finely chopped)	2	5	10
Lemon	Wedge	1.5	3
Paprika	To taste	To taste	To taste
Cumin	To taste	To taste	To taste
Cinnamon	To taste	To taste	To taste
Nutmeg	To taste	To taste	To taste
Olive oil	30ml	150ml	300 ml

Key Points

Marinading the meat the day before will make this dish taste much better

Method

1. Mix spices with olive oil and chopped garlic season with salt and pepper.
2. Squeeze the lemons and add the juice to the spice mixture.
3. Coat the chicken evenly with the spice mixture so well coated. Place in fridge and leave for at least 1 hour (preferably overnight).
4. Cook the chicken in the oven until core temperature reaches 75C.
5. Chop chicken into around 6 pieces.
6. Add chicken to wrap with salad and yoghurt and cucumber dip.
7. Garnish with freshly chopped coriander.
8. Serve immediately.

Allergens Wheat, Milk, Mustard