

Let's Get Cooking

with

Chef Celestine



Chicken Shawarma Skewers

- 1 tbsp avocado oil (or vegetable oil)
- 1 tbsp ground cumin
- 1 tbsp turmeric powder
- 1 tbsp ground coriander
- 1 tbsp garlic powder
- 1 tbsp paprika
- ½ tsp ground cloves
- ½ tsp cayenne pepper
- 1 tbsp salt
- 10 boneless, skinless chicken thighs
- 1 large red onion, large dice
- 1 large lemon, juice
- 2 cucumbers , large diced
- 1/4 cup cilantro, chopped
- Cherry Tomatoes & Arugula Lettuce
- Greek Tzatziki sauce

DIRECTIONS: Preheat oven to 400 degrees

1. In a medium bowl, mix all of the spices from Cumin to salt

2. Cut the chicken thighs into large chunks

3. Toss the cut chicken with 3 tablespoons of the spice mix until thoroughly coated.

4. Skewer the chicken with red onions and red bell peppers (if desired)

5. Drizzle a baking sheet with avocado oil

6. Line the skewers on the sheet pan and bake for 15 minutes on the top rack in the oven

7. While the chicken is cooking, toss the cucumbers, cilantro, and tomatoes with a squeeze of lemon juice and a dash of salt.

8. Once the Chicken is done, serve on top of a bed of lettuce with the cucumber salad. Drizzle with tzatziki sauce and

ENJOY!



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