



Shawarma

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 8

oriental chicken on the spit

Marinade

200 g skinned, chopped plum
tomatoes (tinned)

4 tbsp Greek yogurt

2 tbsp lemon juice

1 tbsp herb infused vinegar

1 clove of garlic, crushed

2 tbsp olive oil

1 tsp salt

1 tsp dried oregano

1 tsp mild paprika powder

½ tsp ginger powder

1 pinch of nutmeg

Chicken

1.2 kg chicken thighs, skin and bones removed

