Chicken shawarma

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Preparation

½ lemon, juice

2 tbsp peeled plum tomatoes

4 tbsp yogurt, Greek

1 tbsp vinegar, mild

1 clove of garlic

2 tbsp olive oil

½ tsp salt

½ tsp oregano leaves, dried

1 tsp paprika powder

½ tsp ginger powder

A pinch of nutmeg, ground

Peel and crush the cloves of garlic. Mix all the ingredients for the marinade together along with the garlic.

2½ kg chicken thighs, skinless, boneless

Place the chicken thighs in the marinade and marinate overnight in the refrigerator.

The next day, fix the marinated chicken on the rotisserie spit and then, together with the rotisserie frame, put it in the cold cooking space. Insert the food probe and connect to the appliance. Put the baking tray at level 1 to keep the bottom of the cooking space clean. Cook.

Grill level 4, to cooking temperature 65 °C (max 1 Hrs)

Accessories

Rotisserie spit

Baking tray

Additional information

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