

Slow Cooker Chicken Shawarma

14 ingredients · 4 hours · 4 servings



Directions

1. In the slow cooker combine the lemon juice, olive oil, garlic, salt, pepper, cumin and cayenne pepper. Mix well. Add the chicken thighs and toss well to coat. Add the red onion and mix again. Put on the lid and cook on low for 6 to 8 hours or on high for 3 to 4 hours.
2. Once it is cooked through, use a fork to transfer the chicken thighs from the slow cooker to a plate. Chop into pieces with a knife.
3. Optional: For crispier chicken, heat a frying pan over medium heat. Add a few spoonfuls of the leftover liquid from the slow cooker and then add the chicken. Saute until the pieces are browned and crisp on the ends.
4. Serve chicken on a plate with spinach, tomato and cucumber. Garnish with parsley and hummus. Drizzle with a lemon wedge or the leftover liquid from your slow cooker. Enjoy!

Notes

No Chicken Thighs

Use chicken breast.

On-the-Go

Layer all ingredients into a mason jar.

No Slow Cooker

Cook chicken and marinade together in the oven at 350 for 30 minutes or until cooked through.

Next Level Shawarma

Serve over rice or quinoa. Add extra toppings like eggplant, hot sauce, olives or feta cheese.

Ingredients

- 2 Lemon (juiced)
- 1/4 cup Extra Virgin Olive Oil
- 6 Garlic (cloves, minced)
- 1/2 tsp Sea Salt
- 1 tsp Black Pepper
- 1 tsp Cumin
- 1/4 tsp Cayenne Pepper (more if you like it spicy)
- 2 lbs Chicken Thighs (skinless, boneless)
- 1/2 cup Red Onion (diced)
- 4 cups Baby Spinach (chopped)
- 1 Tomato (diced)
- 1/2 Cucumber (diced)
- 1/4 cup Parsley (chopped)
- 1/2 cup Hummus

Nutrition

Amount per serving

Calories	509	Sugar	2g
Fat	29g	Protein	49g
Saturated	5g	Sodium	683mg
Carbs	14g	Calcium	95mg
Fiber	4g	Iron	5mg