

CHICKEN SHAWARMA



INGREDIENTS

2 lbs. skinless, boneless chicken breast
½ cup lemon juice
½ cup white vinegar
½ cup olive oil
4 cloves garlic, mashed
1 teaspoon salt
½ teaspoon black pepper
½ teaspoon allspice
¼ teaspoon ground cardamom
(or 3 teaspoons chicken Shawarma spice)

INSTRUCTIONS

Cut chicken into very thin strips that are about 3 inches long and 1 inch wide. Place in a large glass bowl. Add vinegar, olive oil, lemon juice and spices, mix together, cover with plastic wrap and marinate overnight.

Heat a large nonstick pan, sear the chicken in batches over medium high heat until chicken is browned and tender but not too dry. To assemble sandwiches: split pita bread open, fill with desired amount of chicken Shawarma, top with garlic sauce (below) and strips of pickles. Close bread, roll up and serve.

EASY GARLIC SAUCE

This is a quick and easy way to make garlic sauce, though it is not the traditional recipe.

3 cloves garlic, mashed to a paste	2 tablespoons lemon juice
1 tsp salt	1/4 cup mayonnaise
2 tablespoon olive oil	1/2 cup sour cream

Mix all ingredients together and chill a couple of hours before serving to infuse flavors.