

Chicken Shawarma

Spice Mixture:

5 tablespoons cornstarch

4 heaping tablespoons shawarma spice

1/4 teaspoon cinnamon

2 kilo skinless, boneless chicken thighs, halved

5 tablespoons oil

Optional: 1 small onion, peeled, chopped and sauteed in oil till golden brown

oil spray for the pans

Directions:

Preheat oven to 350 F/180 C.

Combine the cornstarch, shawarma spice and cinnamon, stir in a small bowl till well mixed. Set aside.

In a large bowl, place the oil and the halved chicken and toss till coated. Sprinkle the cornstarch/spice mixture on the oiled chicken and toss till completely coated. If you choose to use the sauteed onion, now's the time. After sauteeing it, place in two oiled (oil spray or oil coated) long loaf pans (or a 9 x 5 loaf pan works as well) all along the bottom of the pans. Then layer the coated chicken in rows on top, about 3 layers worth. Do NOT cover the pan and place in the preheated oven and bake 50 minutes to an hour or till chicken is golden brown on top and all the layers are cooked through. In my oven it took an hour, everyone's oven is a bit different.

A note, you can halve this recipe to serve 3-4 people, if you are a bigger crowd or big eaters or want more for the next day (yes, delicious the next day too) make the whole recipe.