

Spiced Chicken Shawarma Wrap

Indulge in a flavorful Spiced Chicken Shawarma Wrap, inspired by traditional Arab cuisine. This dish combines marinated chicken with fresh vegetables and a tangy garlic sauce, all wrapped in soft pita bread for a delightful meal.



Main Dish

Arab

40 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 150g chicken breast, sliced
- 1 tablespoon olive oil
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1/2 teaspoon turmeric
- Salt and pepper to taste
- 1 small pita bread
- 50g lettuce, shredded
- 50g tomatoes, diced
- 2 tablespoons garlic sauce (or tahini)
- Lemon wedges for serving

Steps

- 1 In a bowl, combine olive oil, cumin, paprika, turmeric, salt, and pepper. Add sliced chicken and marinate for at least 30 minutes.
- 2 Heat a skillet over medium heat and cook the marinated chicken for about 5-7 minutes, until fully cooked.
- 3 Warm the pita bread in a pan or microwave for a few seconds.
- 4 Assemble the wrap by placing lettuce, tomatoes, and cooked chicken on the pita.
- 5 Drizzle garlic sauce over the top and wrap it tightly.
- 6 Serve with lemon wedges on the side.