

Recipe Name: Chicken Shawarma Recipe
Diet Type: Non-Vegetarian
Course: Main Course
Cuisine: Middle Eastern
Quantity:



Ingredients

Ingredient	Quantity
• 1 Chicken breasts - cut into thin strips	2
• 2 tablespoon Coriander Powder (Dhania)	
• 2 tablespoon Red Chilli powder	
• 1 teaspoon Cumin powder (Jeera)	
• 1 teaspoon Black pepper powder	
• 1/4 teaspoon Turmeric powder (Haldi)	
• 1 tablespoon Ginger Garlic Paste	
• 2 tablespoon Extra Virgin Olive Oil	
• Salt - to taste	
• 2 cup Whole Wheat Flour	
• 1 tablespoon Active dry yeast	
• 1/2 cup Milk	
• 1 tablespoon Sugar	
• Salt - to taste	
• 1 Cucumber - cut into julienne	
• 1 Carrot (Gajjar) - cut into julienne	
• 1 Tomato - pulp removed and julienned	
• 1/4 cup Chilli vinegar	
• 1 teaspoon Salt	
• 1 teaspoon Sugar	
• 1 cup Homemade Hummus	
• 1 cup Tzatziki	
• 1 Onion - chopped	

Preparation

- To begin making the Chicken Shawarma Recipe we will first make the Pita bread.
- To make the Pita BreadFor the pita bread dough, in a bowl mix together yeast & sugar.



- Heat the milk until lukewarm and mix it with yeast and sugar.
- Allow this to sit for a while.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
540	37	34	24	2	4

