



## Chicken Shawarma Salad Bowls

4 servings

30 minutes

### Ingredients

567 grams Chicken Breast (diced into cubes)  
 1/2 tsp Sea Salt  
 1/2 tsp Black Pepper  
 1/2 tsp Cinnamon  
 1/2 tsp Turmeric  
 1 tbsp Cumin  
 2 tbsps Extra Virgin Olive Oil  
 1/4 cup Tahini  
 2 tbsps Water  
 1/2 Lemon (juiced)  
 8 leaves Romaine (chopped)  
 2 Cucumber (diced)  
 1/4 cup Parsley (chopped)

### Nutrition

Amount per serving	
Calories	363
Fat	19g
Carbs	13g
Fiber	4g
Sugar	3g
Protein	37g
Cholesterol	103mg
Sodium	389mg
Vitamin A	5432IU
Vitamin C	14mg
Calcium	140mg
Iron	4mg

### Directions

- 1 Combine the diced chicken breast, sea salt, black pepper, cinnamon, turmeric, cumin and olive oil in a bowl. Toss well to coat.
- 2 Transfer the chicken into a skillet over medium heat. Cook for about 10 minutes, or until chicken is cooked through.
- 3 Meanwhile, combine the tahini, water and lemon juice together in a jar. Mix well and set aside.
- 4 Divide the romaine and cucumber into bowls and top with the cooked chicken breast. Drizzle tahini dressing over top and sprinkle with chopped parsley. Enjoy!

### Notes

**Garlic Lover:** Serve with hummus or add minced garlic to the tahini dressing.

**Leftovers:** Store in the fridge for up to three days.

**Vegan & Vegetarian:** Omit the chicken and used cooked chickpeas instead.