



Grilled Chicken Shawarma & Cucumber Salad

3 servings

35 minutes

Ingredients

- 1 1/2 tbsps Shawarma Spice Blend
- 2 tbsps Extra Virgin Olive Oil (divided)
- 1 1/2 tsps Cane Sugar (optional)
- Sea Salt & Black Pepper (to taste)
- 454 grams Chicken Thighs (boneless, skinless)
- 1 tbsp White Wine Vinegar
- 1 tsp Raw Honey
- 1 Cucumber (large, thinly sliced)
- 1/3 cup Red Onion (thinly sliced)
- 3 tbsps Fresh Dill (chopped, plus more for garnish)

Nutrition

Amount per serving	
Calories	301
Fat	15g
Carbs	9g
Fiber	1g
Sugar	6g
Protein	31g
Cholesterol	142mg
Sodium	507mg
Vitamin A	185IU
Vitamin C	5mg
Calcium	32mg
Iron	8mg

Directions

- 1 Preheat the grill to medium-high heat.
- 2 In a large bowl, mix together the shawarma spice, half of the oil, and sugar (if using). Season with salt and pepper. Add the chicken and coat well with the mixture. Set aside.
- 3 In a separate bowl, whisk the remaining oil, vinegar, and honey together. Add the cucumbers, onions, and dill. Season with salt and pepper and mix to coat. Set aside.
- 4 Grill the chicken for 16 to 20 minutes or until cooked through. Flip the chicken every two to three minutes to evenly cook.
- 5 Serve the chicken with the cucumber salad. Garnish with dill and enjoy!

Notes

Leftovers: Refrigerate the chicken and cucumber salad separately in an airtight container for up to three days.

Serving Size: One serving is approximately 1 1/2 chicken thighs and one cup of salad.

More Flavor: Add tomatoes, bell peppers and more fresh herbs like cilantro and chives to the salad.

Serve it With: Pita, naan bread, rice, or potatoes.