

G R E E K S H A W A R M A W I T H P I T A B R E A D

Ingredients

1250 grams chicken

A teaspoon and a quarter of salt

Half a teaspoon of black pepper

teaspoon paprika

Half a teaspoon of cumin

teaspoon dried coriander

teaspoon oregano

5 large garlic teeth

1 lemon juice

1 tablespoon of pepper molasses

4 tablespoons of yoghurt

2 tablespoons grape vinegar

5 tablespoons olive oil

Pita bread:

200 ml milk (cup)

7 g yeast (one and a half teaspoon)

a teaspoon of sugar

500 grams of flour (5 cups)

3/4 teaspoon salt

2 tablespoons olive oil

150 ml water (3/4 cup)

Milk sauce:

300 grams of yogurt (one and a half cups)

2 cucumbers

1 large garlic clove

5 mint leaves

tablespoon lemon juice

Quarter teaspoon of salt

tablespoon olive oil

For the sandwich:

Tomato

onion

black olive

Ingredients

parsley

Directions

To season the chicken pieces: First we cut the chicken breast lengthwise (like a wick), then put in a bowl, salt, black pepper, paprika (smoked or regular), cumin, dry coriander, oregano, garlic (large and crushed), lemon juice, Pepper molasses, yogurt, grape vinegar, olive oil, then we mix all the ingredients well, then pour the seasoning over the chicken pieces and mix them with the seasoning well, then close the chicken pieces and leave them for two hours. To prepare the pita bread: In a bowl, put flour and salt, then mix them a little, then put yeast and sugar with warm milk and mix them with milk until the yeast and sugar dissolve, then add them over the flour and add olive oil, then mix the ingredients, then add warm water and knead the ingredients All until we get the consistency of a soft dough, then put the dough in a bowl greased with a little oil and cover the dough and put it in a dark and warm place for half an hour, then we cut the dough into equal pieces, then we knead them again and put them aside for 10 minutes (until they rest) Then we roll out each piece of dough and set the pieces aside for 10-15 minutes, after which we fry each piece of dough in a frying pan over a medium heat, then put the bread on a cloth and cover them with it.

To prepare the yogurt sauce: In a bowl, put yogurt (milk does not have to have water), lemon juice, cucumber (grated and well squeezed from water), mint Farsh (finely chopped; Salt, olive oil, then we stir all the ingredients well, and then put the sauce in the refrigerator. The stage of frying chicken pieces: We put wooden sticks in the chicken pieces (and you cut them into cubes and fry them), then we put the frying pan on a high heat and let it heat up (after the frying pan has heated up and becomes hot, reduce the fire a little), and then add the ghee (and you put vegetable oil in it) As desired) and we grease it in the pan, then put the chicken pieces in the pan and fry them (just take the color of the first side and turn them over to the other side). Application stage: We put milk sauce on the pita bread, then put tomato pieces, black olives, fried chicken pieces, onions (cut into slices), parsley (chopped), then the Greek shawarma sandwich is ready.

C H E F O M A R

Bon Apetit!