

SHAWARMA HATAY WITH RED SAUCE

Ingredients

3 tablespoons ghee (for frying shawarma)

liter of water

Half a teaspoon of onion powder

tablespoon sweet paprika

4 halal beads

3 tablespoons tomato molasses (tomato paste)

3 bay leaves

teaspoon oregano

Half a teaspoon of cumin

Half a teaspoon pepper

Half a teaspoon of salt

3 tablespoons olive oil

Red sauce (red sauce):

Half a teaspoon of ginger powder

Half a teaspoon of cumin

Half a teaspoon of white pepper

Teaspoon salt

juice of half a lemon

2 cloves garlic

25 ml olive oil (tea cup)

1 tablespoon of pepper molasses

2 tablespoons of yogurt

kilo chicken breast

Directions

First, cut the chicken breast into thin pieces. To season the chicken: In the food processor, we put milk, pepper molasses, olive oil, garlic, lemon juice, salt, cumin, white pepper, ginger powder, then mix the ingredients well, then add the seasoning to the chopped chicken pieces, and then we mix the marinade with pieces Chicken well, then put them in the refrigerator from 6 hours - 24 hours. To prepare the shawarma: We grease the oven tray with butter, then put the chicken pieces in the tray, and then insert the tray into the horn for about half an hour. To prepare the red sauce (red sauce): In a bowl, put vegetable oil, salt, cumin, pepper, oregano, bay leaf, tomato molasses, onion powder, cardamom, paprika, and then put the bowl on the fire and roast the ingredients together, and after a stage Roasting We add water to the pot, and leave them for half an hour on the fire. Application stage: We spread a piece of bread and add to it another piece of bread that is slightly toasted in a red sauce in a pan, then we grease the bread with garlic cream (as desired), then a little bit of chili, then we put the shawarma pieces, French fries, pickles, then we wrap the bread Then we roast it in a little red sauce in a frying pan on the fire, then it is ready.

Bon Apetit!