

This is my go-to recipe when I am craving flavors from my travels to Israel. Carol S.

Oven-Roasted Chicken Shawarma

YIELD: 4 to 6 servings

TIME: 45 minutes, plus marinating

INGREDIENTS

- 2 lemons, juiced
- ½ cup plus 1 tablespoon olive oil
- 6 cloves garlic, smashed and minced
- 1 t. kosher salt
- 2 t. freshly ground black pepper
- 2 t. ground cumin
- 2 t. paprika
- ½ t. turmeric
- A pinch ground cinnamon
- 2 lbs. boneless, skinless chicken thighs
- 1 large red onion, quartered
- 2 tablespoons chopped fresh parsley

PREPARATION

1. Prepare a marinade for the chicken. Combine lemon juice, 1/2 cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon in a bowl; whisk to combine. Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour to 12 hours.

2. When ready to cook, heat oven to 425 degrees. Use the remaining tablespoon of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.

3. Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, 30 to 40 minutes. Remove from oven, allow to rest 2 minutes, then slice into bits. Scatter the parsley over the top and serve with tomatoes, cucumbers, pita, olives, fried eggplant, tahini, rice — really anything you desire.