



# CHICKEN SHAWARMA WITH TOUM & GREEN SAUCE

**Ingredients cost:** £20.80

**Servings:** 4-6

**Prep Time:** 45 minutes, plus overnight marinating

**Cook time:** 50 minutes to 1 hour, depending on the size of the chicken

## FOR THE CHICKEN:

1 medium sized chicken

Flatbreads or wraps, for serving

Shredded lettuce, to serve

1 tbsp ground allspice

1 tbsp ground black pepper

1 tbsp ground coriander

2 tsp ground cinnamon

1 tsp ground nutmeg

1 tsp ground cloves

1 tsp ground ginger

1 tsp salt

This shawarma recipe uses the Outback Jupiter rotisserie attachment to slowly roast a chicken covered in Lebanese seven - spice rub; the meat cooks evenly and stays juicy. It's served on flatbread with a Yemenite herb sauce called zhoug, and toum - a fluffy whipped Lebanese condiment which is very garlicky, and very addictive.

## METHOD:

1. Blend all the ground spices together with the salt and rub all over the chicken. Cover and refrigerate overnight, if possible.
2. Turn on the centre two burners of the Outback Jupiter BBQ, and adjust to a low flame.
3. Skewer the chicken on the rotisserie attachment, place it over the heat and turn on the motor. Close the lid and allow to cook, checking occasionally, for around 50 minutes to 1 hour, or until cooked through (an instant read thermometer should register 75C).



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## FOR THE TOUM:

1.5 heads garlic, cloves peeled  
1 large pinch salt  
300ml neutral oil (such as vegetable or groundnut)  
30ml ice water  
30ml lemon juice

## FOR THE ZHOUG:

2 jalapenos or green chillies, sliced  
3 cloves garlic  
Small bunch parsley leaves  
1 bunch coriander, leaves and stalks  
2 cardamom pods, seeds crushed  
½ tsp ground cumin  
1 tsp ground coriander  
3 tbsp olive oil  
3 tbsp lemon juice

## METHOD CONTINUED:



4. While the chicken is cooking, make the toum by pureeing the garlic and salt in a blender. With the motor running, slowly pour in 100ml of the oil, then a tablespoon of lemon juice. Repeat this until the lemon juice is used up, then continue, replacing lemon juice with iced water until all the oil is used up.
5. To make the zhoug, place all the ingredients in a blender with a large pinch of salt and process to a coarse paste.
6. Once the chicken is cooked, assemble the shawarma by laying out flatbreads, spreading with toum, topping with shredded lettuce and sliced chicken. Serve the zhoug alongside.