



Chicken Shawarma Salad Bowls

4 servings

30 minutes

Ingredients

- 1 1/4 lbs Chicken Breast (diced into cubes)
- 1/2 tsp Sea Salt
- 1/2 tsp Black Pepper
- 1/2 tsp Cinnamon
- 1/2 tsp Turmeric
- 1 tbsp Cumin
- 2 tbsps Extra Virgin Olive Oil
- 1/4 cup Tahini
- 2 tbsps Water
- 1/2 Lemon (juiced)
- 8 leaves Romaine (chopped)
- 2 Tomato (diced)
- 1 Cucumber (diced)
- 1/4 cup Parsley (chopped)

Directions

- 1 Combine the diced chicken breast, sea salt, black pepper, cinnamon, turmeric, cumin and olive oil in a bowl. Toss well to coat.
- 2 Transfer the chicken into a skillet over medium heat. Cook for about 10 minutes, or until chicken is cooked through.
- 3 Meanwhile, combine the tahini, water and lemon juice together in a jar. Mix well and set aside.
- 4 Divide the romaine, tomatoes and cucumber into bowls and top with the cooked chicken breast. Drizzle tahini dressing over top and sprinkle with chopped parsley. Enjoy!

Notes

Garlic Lover: Serve with hummus or add minced garlic to the tahini dressing.

Leftovers: Store in the fridge for up to three days.

Vegan & Vegetarian: Omit the chicken and used cooked chickpeas instead.