

Shawarma Chicken Pilaf

Rice with Yoghurt Sauce

The flavors of the Middle East with this Shawarma Chicken Pilaf Rice, with refreshing Yoghurt Coriander Sauce.
















Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

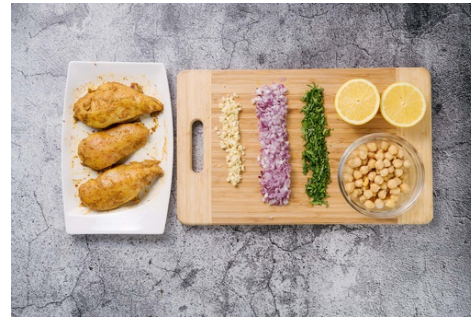
What you'll need

Oil, Salt, Black pepper, Cooking pan, Chopping board, Knife, Strainer, and Small bowl.

Ingredients (2 persons)

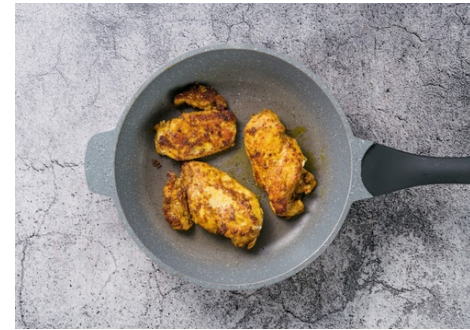
-  Homemade Shawarma Spice 8GR
-  Chicken Breast 320GR
-  Basmati Rice 180GR
-  Water for Rice 400ML
-  Red Onion 120GR
-  Garlic 7GR
-  Cinnamon Powder 1GR
-  Cardamom Powder 1GR
-  Chickpeas 200GR
-  Black Raisins 20GR
-  Greek Yoghurt 150GR
-  Coriander Leaves 7GR
-  Fresh Lemon 120GR

Method



Prep the Ingredients

Marinate **chicken breast** with **homemade shawarma spice** and **lemon juice**, then set aside. Prepare the **lemon juice**, finely chop **garlic** and **onion**, and rinse the **chickpeas**.



Pan-fry the Chicken

Add **oil** to a medium heat pan and cook the **marinated chicken** for 5-7 minutes on each side until golden. Remove and keep warm.



Sauté the Rice

Use the same pan to cook **garlic** and **onion** until translucent, then add **rice**, **cardamom**, and **cinnamon**, stirring until rice is well coated.



Final Touches

Pour in **water** and **raisins**, place **chicken** on top, and bring to a boil. Cover, reduce heat, and simmer for 12 minutes. Add **chickpeas** and cook for another 5-7 minutes until **rice** is done.



Make the Sauce

Mix **chopped coriander** with **Greek yogurt**, adjusting seasoning with **salt** and **pepper**.



Serve and Enjoy!

Serve the **shawarma rice** with **chicken** on top, accompanied by **coriander yogurt sauce**.

Allergens **Dairy**