

Chicken Shawarma Salad Bowls

14 ingredients · 30 minutes · 4 servings



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.

Ingredients

- 567 grams** Chicken Breast (diced into cubes)
- 3 grams** Sea Salt
- 1 gram** Black Pepper
- 1 gram** Cinnamon
- 2 grams** Turmeric
- 6 grams** Cumin
- 30 milliliters** Extra Virgin Olive Oil
- 60 grams** Tahini
- 30 milliliters** Water
- 1/2** Lemon (juiced)
- 8 leaves** Romaine (chopped)
- 2** Tomato (diced)
- 1** Cucumber (diced)
- 15 grams** Parsley (chopped)