



Chicken Shawarma Bowl

⌚ — Min   

Preparation

- 1 Place chicken in a bowl, add Kotányi Grill Poultry, lemon juice, and olive oil. Mix well and marinate for at least 30 minutes, ideally overnight.
- 2 Cook the rice in salted water according to package instructions. Drain and keep covered to stay warm.
- 3 Slice the red onion into thin half-moons, dice the cucumber and tomatoes, and tear or slice the salad.
- 4 Grill the chicken in a hot pan without added fat – a few minutes on each side until nicely browned and crisp at the edges. Cook in two batches if needed for better caramelization. Let rest 5 minutes, then slice into strips.
- 5 In each bowl, layer the cooked rice, grilled shawarma chicken, fresh tomato, cucumber, onion, and salad. Add Greek yogurt, tahini, or a spoonful of hummus if desired.

Ingredients

♦ = Kotányi Produkte

500 g	Boneless, skinless chicken thighs
0.5 pack.	♦ Grilled Poultry Seasoning Mix
	Juice of ½ lemon
3 tbsp	Olive oil
250 g	Long grain rice
1	Small red onion
1	Fresh cucumber
2	Ripe tomatoes
	Green salad of choice (e.g., iceberg or romaine)
	Optional: Greek yogurt, tahini sauce, or hummus

