

Loaf Pan Chicken Shawarma

Juicy spiced chicken with crunchy cabbage and creamy white sauce, roasted in one pan.

Ingredients

For the Chicken

2 Tbsp double concentrated tomato paste
3 Tbsp shawarma seasoning (with paprika)
3 Tbsp olive oil
3 large cloves garlic, grated, divided
1 tsp lemon zest
1 1/2 Tbsp lemon juice
Kosher salt
2 1/4 lb boneless skinless chicken thighs, trimmed

For the Cabbage and Pickle Salad

1/2 small red onion, finely chopped
2 Persian cucumbers, chopped
1 kosher dill pickle, chopped
2 Tbsp flat leaf parsley, chopped
1 Tbsp dill fronds, chopped
1 1/2 Tbsp distilled white vinegar, divided
1 tsp sugar, divided
1/2 small red cabbage (about 9 oz), finely sliced

For Serving

1/4 cup mayonnaise
2 Tbsp plain Greek yogurt
6 pocketless pitas or flatbreads
Hot sauce, optional

Instructions

1. In a medium bowl, whisk tomato paste, shawarma seasoning, olive oil, two thirds of the garlic, lemon zest, lemon juice, and 1 tsp salt. Add chicken and toss to coat. Cover and refrigerate at least 4 hours or overnight.
2. Heat oven to 425 F. Let chicken sit at room temperature for 30 minutes.
3. In an 8.5 x 4.5 inch loaf pan, stagger chicken thighs evenly. Roast until chicken reaches 165 F, about 45 to 50 minutes. Pour off liquid, invert onto cutting board, and rest 10 minutes before slicing.
4. In a bowl, combine onion, cucumbers, pickle, parsley, dill, 1/2 Tbsp vinegar, and 1/2 tsp sugar. Let sit 10 minutes.
5. In another bowl, whisk remaining vinegar and sugar. Toss with cabbage and let soften, tossing occasionally.
6. In a small bowl, whisk mayonnaise, yogurt, remaining garlic, lemon juice, vinegar, and sugar.
7. Serve pitas topped with chicken, cabbage, pickle salad, and white sauce. Add hot sauce if desired.