

Sam Sifton's Oven-Roasted Chicken Shawarma

- 3 lbs chicken thighs, boneless, skinless (Breast works too, but careful not to overcook.)
- 1 large red onion, peeled and quartered
- 2 T chopped fresh parsley

Marinade

- 2 lemons, juiced
- 1/2 c olive oil
- 6 cloves garlic, minced
- 2 t each freshly ground black pepper, ground cumin, paprika
- 1 t kosher salt
- 1/2 t turmeric
- a pinch ground cinnamon
- 1/4 - 1/2 t red pepper flakes, to taste

In a large bowl, whisk lemon juice, olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and red pepper flakes. Add the chicken and toss well to coat. Cover and store in refrigerator for at least one, up to 12 hours. Heat oven to 425F. Add onion to the chicken and marinade, and toss to combine. Remove the chicken and onion from the marinade, and spread out on a rimmed sheet pan. Roast for 15 minutes, then remove juices from pan. Continue cooking for 15 - 20 minutes until browned, crisp at the edges and cooked through. Remove from the oven, allow to rest two minutes, then slice. Remove juices and return to oven to crisp if desired. Garnish with parsley. Serves 6 - 8.

Serving Suggestions

Serve **Sam Sifton's Oven-Roasted Chicken Shawarma** with tomatoes, cucumbers, pita bread, garlic sauce (mayonnaise seasoned with lemon juice and garlic), hummus, hot sauce, olives, roasted eggplant, feta, pickled turnips, hot peppers, hummus, potatoes and rice. Did I forget anything?