

INGREDIENTS

500g chicken thigh fillets (sliced into 2 or 3, depending on size)

CHICKEN SEASONING

1 tsp paprika

1 tsp garlic powder

1 tsp onion powder

Pinch cayenne

½ tsp cumin

Salt and pepper to taste

1 tbsp oil

4 x large Pita or flat bread, (lightly warmed in oven)

1 cup couscous, (cooked as directed, cooled)

Small handful parsley

Small handful coriander

1 chilli, (sliced)

½ cucumber, (seeds removed, diced, divided measure)

½ red onion, (sliced)

2 tomato, (sliced, divided measure)

4 tbsp Greek yoghurt

1 lemon, zested and juiced

TO SERVE

Place the sliced chicken, couscous and tomato, cucumber onto the bread, topped with a dollop of yoghurt.

INSTRUCTIONS

1. Preheat air-fryer.
2. Soak skewers in water.
3. Place the chicken into a shallow dish and combine with chicken seasoning. (Massage to coat)
4. Gently thread onto skewer.
5. Place into air-fryer for 15-20 minutes or cooked through. Remove to rest.
6. Meanwhile, add the couscous into a small bowl, top with herbs, chilli, cucumber, and red onion, and one diced tomato.
7. Combine, yoghurt with a little zest and a tsp of lemon juice, diced cucumber, season with a touch of salt and pepper.



Chicken Shawarma



4 servings



25- 40 minutes

This easy-to-prepare rotisserie Chicken Shawarma cooked in the air fryer is the perfect mix of crispy and succulent, served on flatbread with a fresh and vibrant couscous salad.

Every bite is sure to satisfy your taste buds. The perfect dish to serve friends for Sunday Brunch!