

Recipe from I Will Not Eat Oysters

CHICKEN SHAWARMA SANDWICH WITH HARISSA MAYO

MAKES 4 SANDWICHES

THE THINGS

SHAWARMA SPICE MIX:

1 ½ tbsp cumin
2 tsp turmeric
1 ½ tsp coriander
1 ½ tsp paprika
1 ½ tsp garlic powder
¼ tsp hot paprika
1/8 tsp cloves
1/8 tsp cinnamon

HARISSA MAYO:

1 1/3 cup Kewpie (or regular) mayo
1 ½ -2 tbsp harissa, store bought is fine

SANDWICHES:

4 boneless skinless chicken breasts
salt
black pepper
oil for frying
8 slices toasted whole wheat or seeded bread
Israeli or Middle Eastern pickles, sliced
picked cilantro leaves

THE WAY

FOR THE SPICE MIX: Combine all spices in a small bowl. Set aside

FOR THE HARISSA MAYO: In a small bowl, combine the mayo and harissa. Cover and set in the fridge until ready to use.

FOR THE CHICKEN & FINISHING THE SANDWICHES: Place the chicken breasts on a sheet pan or plate so they lay flat. Place them in the freezer for 2 to 2 ½ hours until partially frozen but not solid. With a sharp knife, slice each breast into 3 to 4 thin pieces lengthwise with the knife parallel to the cutting board (as if you are butterflying the breast but keep slicing through).

Season the chicken on each side with lots of shawarma spice mix and a generous amount of salt and pepper. Heat a large skillet or fry pan with a few tablespoons of oil over medium heat. Sear the chicken for 1-2 minutes per side until cooked through. Do this in batches if the skillet is not big enough to fit all the chicken.

Spread a generous amount of harissa mayo on each side of the toasted slices of bread, lay the chicken on top along with the sliced pickles and picked cilantro. Enjoy!

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.