

Chicken Shawarma

Serves 4

1.25 lb. boneless, skinless chicken thighs
1/2 cup plain yogurt (preferably Greek or strained)
2 cloves garlic, smashed
1/8 tsp. ground cinnamon
1/4 tsp. cardamom
1/4 tsp. all spice
1/2 tsp. sumac
1 lemon, juiced
2 Tbsp. olive oil
2 Tbsp. white wine vinegar
kosher salt & freshly ground pepper to taste

Whisk together the yogurt, garlic, spices, lemon juice, oil, vinegar and salt and pepper.
Toss the mixture with the chicken thighs and marinate at least one hour or overnight.

Grill or broil the chicken thighs until done, about 5 minutes per side.