

chicken shawarma bowls

Serves 6

RECIPE ADAPTED FROM: [A Clean Bake](#)

PREP TIME: 20 minutes

COOK TIME: 2 hours

Around 2 lbs shredded chicken

1 ½ tsp ground cumin

1 tsp ground sumac

½ tsp chili powder

½ tsp sweet paprika

¼ tsp granulated garlic (or garlic powder)

¼ tsp fine sea salt (or to taste)

¼ tsp freshly ground black pepper

¼ tsp ground turmeric

¼ tsp ground cinnamon

generous pinch ground cloves

TAHINI SAUCE

¼ cup tahini

2 Tbsp fresh lemon juice

2 Tbsp water (or as much as you need to reach your desired consistency)

2 tsp minced garlic

generous pinch fine sea salt (or to taste)

OTHER BOWL INGREDIENTS

roasted vegetables

cooked rice

PLACE shredded chicken in a large mixing bowl.

IN a small bowl, mix together all of the spices, then add to chicken and toss well.

IN another bowl, mix the tahini sauce ingredients, adding water as needed to thin the sauce.

CREATE bowls by adding in desired amount of rice and veggies, topped with seasoned chicken and drizzled with plenty of tahini sauce.

