

Tavuk Döner (Shawarma)

Authentic Turkish chicken döner recipe with Middle Eastern spices. Easy oven-baked shawarma with yogurt sauce. Perfect for wraps or plates!

10 min

HAZIRLIK

40 min

PIRME

50 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Tavuk Döner (Shawarma)

Malzemeler

- 2 lb chicken thigh
- 2 clove garlic
- 1 tbsp cilantro (coriander)
- 1 tbsp cumin
- 1 tbsp cardamom powder
- 1 tsp cayenne pepper
- 1 tbsp paprika
- 2 tbsp fresh lemon juice
- 3 tbsp olive oil
- 1 cup strained yogurt
- 1 lettuce
- 2 tomato
- 1 onion
- 1 pinch salt
- 1 pinch black pepper
- 4 bread

Yapılışı

1 Prepare the marinade

Combine 2 cloves minced garlic, 1 tablespoon ground coriander, 1 tablespoon cumin powder, 1 tablespoon cardamom, 1 teaspoon cayenne pepper, 1 tablespoon smoked paprika, 2 tablespoons lemon juice, 3 tablespoons olive oil, 1 pinch salt, and 1 pinch black pepper in a large bowl. Whisk until smooth and well combined.

2 Marinate the chicken

Add 2 pounds chicken pieces to the marinade and toss with your hands until every piece is completely coated. Transfer to a sealed container or zip-top bag and refrigerate for at least 2 hours or up to 24 hours.

3 Prepare the yogurt sauce

Mix 1 cup yogurt with remaining seasonings in a small bowl until smooth. Cover and refrigerate until ready to serve.

- 4 Cook the chicken**
Preheat oven to 425°F (220°C). Remove chicken from marinade and arrange on a parchment-lined baking sheet in a single layer, leaving space between pieces.
- 5** Roast for 25-30 minutes until chicken is golden brown and reaches an internal temperature of 165°F (74°C). The edges should be slightly charred and crispy.
- 6** Remove chicken from oven and let rest for 5 minutes to retain juices. Slice into thin strips against the grain.
- 7 Prepare for serving**
Warm 4 pita breads in the oven for 2-3 minutes or wrap in damp paper towels and microwave for 30 seconds until soft and pliable.
- 8 Assemble and serve**
Fill each warm pita with sliced chicken, fresh lettuce, tomato slices, and onions. Drizzle with yogurt sauce and serve immediately while hot.

?puçlar?

Use chicken thighs for the juiciest results, as they contain more fat and connective tissue that keeps the meat moist during cooking.

Pound chicken to even thickness before marinating to ensure uniform cooking and better spice penetration throughout the meat.

Don't skip the resting period after cooking - let the chicken rest 5-10 minutes to allow juices to redistribute before slicing.

Make the yogurt sauce at least an hour before serving to allow flavors to meld and develop complexity.

Warm your pita bread or lavash before serving - wrap in damp paper towels and microwave for 20-30 seconds for soft, pliable bread.

Slice vegetables consistently thin for the best texture contrast and easier eating in wraps.

Use a meat thermometer to ensure chicken reaches 165°F (74°C) internal temperature for food safety without overcooking.

For meal prep, store all components separately and assemble just before eating to maintain optimal textures and prevent sogginess.