



Chicken Shawarma with Maggi Chicken cubes

Ingredients

- g Chicken
- 2/3 2/3 cube MAGGI Chicken Seasoning Cube
- tbsp Yoghurt
- tbsp Garlic
- tbsp Oil
- oz Salt
- tsp Garam masala
- tsp Turmeric powder
- tsp Cumin Seed
- tbsp Chili powder
- 1/4 1/4 tbsp Lemon juice
- g Cucumber
- g Mint Leaves
- 1/2 1/2 tbsp Pepper
- g Mayonnaise
- g Tomato sauce
- g Cucumber
- g Tomato
- g Sliced Onions
- g Lettuce
- g Flour
- tsp Dry yeast
- tbsp Sugar

Instructions

1. Mix all the ingredients together with chicken and Maggi chicken cubes rest for 3hrs
2. Heat a non-stick pan. Add some oil and slidely fry the marinated chicken until it gets brown and fried.
3. Mix all together
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5. Mix with the Sauce. Add the salad into pita bread with slice cut fried chicken and cucumber sauce. Wrap it up
6. Mix all the ingredients with cold water and make soft dough. Let it rest for 2-3hrs.
7. Afterwards divide the mixture into equal proportions and make the rotis.

Nutrition

22 Minutes

Carbohydrates	74.7 g
Energy	947.48 kcal
Fats	59.22 g
Fiber	9.5 g
Protein	48.12 g
Sodium	945.82 mg
Sugars	8.37 g

3 Portions