chicken shawarma

bbq/oven

cooking time from: 20 minutes

bbq

Prepare the BBQ for direct grilling.

Grill over medium high heat turning regularly until nicely charred & thoroughly cooked, minimum core temperature 65°C before resting.

oven

Pre heated oven 200°C /180°C fan-assisted (gas 6).

Remove your chicken out of the packaging & bring to room temperature.

Place the chicken into a oven proof skillet pan & roast for 30 minutes or until cooked through with a core temperature of 65°C before resting.

Leave to rest in a warm place for 5 minutes before serving.

serving suggestions

Serve with flatbreads, hummus & pickles.

for best results, oven fry this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

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