

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Shawarma Style Chicken

Shawarma is a Mid-Eastern classic that is served and enjoyed all over the eastern Mediterranean region. Instead of the traditional rotating grill, we marinate chicken breasts and then grill them over an open flame.

BY CHEF MARTY SLAVIN

Ingredients

4 chicken breasts

½ cup fruity extra virgin olive oil

3 tbsp. za'atar
(Mid-eastern spice, available at Amazon or local ethnic market)

1 tbsp. lemon juice

1 tbsp. schug seasoning
(optional, available at local ethnic markets or through Amazon)

Salt and pepper to taste

Directions

Combine the olive oil, za'atar, lemon juice and optional schug seasoning in bowl. In a flat container, pour marinade over chicken, making sure that all sides of the chicken are covered. Refrigerate for 4 hours, or overnight, occasionally spooning marinade over the chicken. Heat grill to high. Wipe off marinade from chicken, salt and pepper to taste, and grill to internal temperature reads 150°F. Serve immediately with tahini sauce.



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