



CHICKEN SHAWARMA BURGER BY CHEF SHANE DEANE



By Irish Yogurts Clonakilty

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Method

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- Place all the marinade ingredients into a bowl and stir with a spoon to combine. Add the butterflied chicken to the yogurt marinade and allow to marinate for a minimum of 2 hours. For best results marinate the night before cooking.
- To make the garlic sauce combine all the ingredients together in a bowl.
- To make the coleslaw, finely slice the red cabbage. Peel and grate the carrot using a box grater. Combine the 2 together in a bowl. Make the dressing for the coleslaw by combining the cider vinegar, olive oil, mustard, honey, salt and pepper in a jam jar. Seal with the lid and give it a good vigorous shake. Now pour this over the cabbage and carrots and mix to combine.
- Time to make the burger. Heat a pan or chargrill pan. When hot add a little oil to the pan and place your chicken breast onto it removing any excess yogurt. Cook on a medium high heat for 4-5 minutes on both sides until cooked through. If it is still not cooked pop it into an oven pre heated to 170C for 5 more minutes until cooked.
- Now to assemble the burger. Toast the burger buns. Place the little gem lettuce and sliced tomatoes onto the bottom of the bun top with the coleslaw, chicken breast and a liberal amount of the garlic yogurt sauce. Pop on the top part of the bun. Wrap your gnashers around the burger.

Ingredients

Marinated Chicken Breast

- 4 chicken breasts, butterflied



- 4 garlic cloves, minced
- 2 tsp cinnamon
- 2 tsp allspice
- 1 tsp cardamom
- 1 tsp cumin
- ½ tsp nutmeg
- 1 tsp salt

Garlic Yogurt Sauce

- 150g of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#) or [Irish Yogurts Clonakilty Greek Style Natural Live Yogurt](#)
- 1 clove garlic, minced
- 6 leaves mint, finely chopped
- 3 sprigs parsley, finely chopped
- ¼ tsp ground cumin

Coleslaw

- ¼ head red cabbage
- 1 carrot
- 25 ml cider vinegar
- 50 ml extra virgin olive oil
- 1 tsp mustard
- 2 tsp honey
- salt
- pepper

Ingredients to assemble

- sliced tomato
- little gem lettuce leaves
- burger buns

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