Recipe

shawarma chicken

For a family of 4

Our shawarma chicken is a vibrant, Middle Eastern-inspired dish made with tender chicken, chickpeas and colourful vegetables, gently seasoned with aromatic spices. Served with flatbread and yoghurt, it's a delicious way to introduce little ones to exciting new flavours.

We serve ours with sliced chicken but you could also use halloumi or tofu, whatever protein you like best.

Ingredients - shawarma spice blend

- 2 tsp of ground cumin
- 2½ tsp of ground coriander
- 2 tsp of smoked paprika
- Small pinch of ground cloves
- ½ tsp of cinnamon
- ½ tsp ground cardamom
- ½ tsp of turmeric
- Small pinch of mild chilli flakes

mix all together (top tip: you can find shawarma spice mix in some supermarkets)

Ingredients - shawarma roast potatoes & squash

- A glug of oil
- 500g of new potatoes - halved or quatered
- 250g of butternut squash - desseded & chopped (can leave skin on)
- Juice from 1 lemon
- Half of the shawarma spice blend

Ingredients - shawarma roast red onion, chickpea & pepper

- A glug of oil
- 1 red onion - chopped into wedges
- 1 tin of chickpeas - drained
- Juice from 1 lemon
- 2 red peppers - cut into strips
- Half of the shawarma spice blend

Method

Preheat oven to 180°C

Tumble your shawarma roast potatoes and squash ingredients in an oven proof tray

Tumble your shawarma roast red onion, chickpea and pepper ingredients in a separate oven proof tray

Once the oven is hot, put potato tray in and give it a 30 minute head start on the other tray

The red onion dish will cook quicker, so once the potatoes have had 30 minutes, pop this tray in and give it another 20 minutes until all veggies are soft with some golden caramelised edges

Serve with your choice of protein, flatbreads and a lovely dip (we love tzatiki or yoghurt!)

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 14/07/2026.