

NAF NAF GRILL'S

CHICKEN SHAWARMA HUMMUS BOWL

Recipe Courtesy: Chef George Poulos from Naf Naf Grill

Ingredients:

- Chicken Shawarma
- Hummus
- Chopped salad (diced cucumber, tomato, white cabbage, and cilantro)
- Purple cabbage, shredded
- Sumac onions
- Middle eastern cucumber pickles

Optional Sauces:

- Tahini - A smooth and nutty sauce made from toasted ground hulled sesame seeds

- Garlic sauce - A simple blend of fresh garlic and mayo

- Amba - Traditional Middle Eastern sauce made with pickled mango

- S'Khug - A blend of jalapenos, red pepper, garlic, cumin and other seasonings

- Harissa - A blend of red chili peppers and other Middle Eastern seasonings

To assemble:

1. Prepare the chopped salad by combining all the ingredients for the salad in a medium mixing bowl.
2. In a separate bowl, toss the shredded purple cabbage with olive oil, lemon juice, and salt to taste.
3. Assemble the shawarma bowls by placing heaping scoops of your favorite hummus in the bottom of a two serving bowls.
4. Top with sliced shawarma chicken, chopped salad, cabbage, onions, and pickles, and drizzle with choice of sauce.
5. Serve immediately.