

Air Fryer Chicken Shawarma Bowl

Ingredients for the shawarma

- 1 lb chicken thighs cut into bite-size chunks
- 2 tbsp vegetable oil
- 2 tsp oregano
- 1 tsp cinnamon
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp kosher salt (or ½ tsp table salt)
- ½ tsp allspice

Ingredients for the bowl:

- 1.5 cup cherry tomatoes, halved
- 1 cup cooked rice or cauliflower rice
- 1 sliced cucumber
- 2 cups salad greens
- 1 cup olives
- Tzatziki dressing

Directions

1. Mix together oregano, cinnamon, cumin, coriander, salt and allspice in a gallon sized bag.
2. Combine chicken, vegetable oil and Shawarma spice mix and toss until chicken is coated. If you are using a food sealer, use the marinade function and you are ready to proceed with the recipe straight away. If you are not, allow the chicken to marinate at room temperature for 30mins, or in the refrigerator overnight.
3. Preheat the air fryer to 350 F.
4. Add the marinated chicken to the air fryer basket.
 - a. If using a Deluxe Air Fryer use the rotisserie basket.
5. If using the Deluxe Air Fryer, set on custom at 350 for 12-15 mins, then click rotate.
 - a. If you are not using the Deluxe Air Fryer, shake your chicken several times during cooking.
6. Assemble bowls by layering rice, salad greens, cucumber, tomatoes, olives and chicken. Top with Tzatziki.