



## INGREDIENTS

- ¼ Cup Shawarma Seasoning (store-bought or homemade)
- ¼ Cup Olive Oil
- ¼ Cup Lemon Juice
- 2 Pounds Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney

## DIRECTIONS

1. Mix the seasoning mix with olive oil and lemon juice.
2. Place chicken in a large ziploc bag, then pour in the marinade. Squeeze out as much air as possible, then seal the bag and massage it to make sure all of the chicken is coated in marinade. Marinate in the refrigerator for at least 4 hours, preferably overnight.
3. Remove chicken from refrigerator 30 minutes prior to cooking and preheat oven to 425°.
4. Place marinated chicken on greased or parchment paper lined baking sheet.
5. Bake for 30-35 minutes, or until internal temperature reaches 185-190° for thighs or 165° for breasts.
6. Allow to rest for 5 minutes before slicing.

## MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

## MEAL TYPE

 Lunch/Supper

## YIELD

32 Ounces

## PORTION SIZES

**Toddler:** 1 Ounce  
**Preschool:** 1½ Ounces  
**School Age:** 2 Ounces  
**Adult:** 2 Ounces