



## JERNEJ KITCHEN

# HOMEMADE CHICKEN DONER KEBAB

*Homemade Chicken Doner Kebab is a simple recipe to recreate a popular European street food at home. Make it in your kitchen using all the tips and tricks.*

MAKES	6	KEBABS
PREPARATION:	20	MINUTES
ROAST:	50	MINUTES
TOTAL TIME:	1	HOUR (+ MEAT MARINATING)

### MEAT

Seasoning: 1 tbsp paprika powder, 1 tsp ground caraway, 1 tsp ground coriander, 1 tsp ground garlic, ½ tsp oregano, 1 tsp dried mint, 1 tsp rosemary

1 kg (2.2 pounds) chicken thighs, skinless and boneless

100 g (1/3 cup) greek yogurt

1 tbsp olive oil

1 tbsp lemon juice, freshly squeezed

### SAUCE NB.1

1 tbsp mayo

1 tbsp ketchup

100 g (1/3 cup) plain yogurt

½ garlic clove

1 tsp ground cayenne pepper

1 tsp paprika powder

½ tsp tomato paste

### SAUCE NB.2

80 g (1/3 cup) greek yogurt

80 g (1/3 cup) plain yogurt

1/2 tsp garlic, minced

### MARINATE THE MEAT

In a small bowl, stir to combine all the seasoning ingredients. Add the chicken meat to a large bowl and season with the seasoning mixture. Add the Greek Yogurt, olive oil, and lemon juice. Stir to combine. Cover the bowl with cling film and place in the fridge for 2 hours (or up to 24 hours).

### SAUCE NB.1

Prepare the first sauce. In a small bowl, add mayo, ketchup, yogurt, minced garlic, cayenne pepper, and 1/4 tsp ground pepper. Stir in paprika powder and tomato paste and refrigerate until needed.

### SAUCE NB. 2

Prepare the second sauce. Combine both yogurts, minced garlic, ground caraway, coriander, chopped parsley, and dried mint in a small bowl. Season to taste with salt and pepper and refrigerate until needed.

### SKEWERS

To prepare the oven, position the rack one level higher than the middle and preheat it to 230°C / 440°F. Line a deep baking dish with aluminum foil. If you're using wooden skewers, soak them in water for 10 minutes to prevent burning. Use four metal or wooden skewers long enough to fit across the prepared baking dish. Cut one large onion into quarters using a knife. Thread one-quarter of the onion onto one pair of skewers, followed by the meat, and then finish with the second quarter of the onion. Repeat the process with the remaining skewers and ingredients.

Place the skewers crosswise on the prepared baking dish, ensuring that the meat doesn't touch the baking sheet.

- 1/2 tsp ground caraway
- 1/2 tsp ground coriander
- 1 tsp parsley, chopped
- 1/2 tsp dried mint

### CHICKEN DONER KEBAB

- 2 onions
- ½ cabbage
- 1 cucumber
- 3 tomatoes
- 3 [Lepinja \(Balkan Flatbread\)](#)
- 1/2 lettuce Romaine head

Roast in the preheated oven for 25-30 minutes, then turn the skewers and roast for another 15-20 minutes.

### MEAT

When the meat is roasted, remove it from the oven and cut into very thin slices using a sharp knife without taking it from the skewers. Transfer to a bowl and cover with those delicious roasting juices. Optionally add 1/2 tsp of chopped parsley and a teaspoon of freshly squeezed lemon juice.

### SERVE

Cut the Lepinje bread (or pita bread) in half to create six pockets. Toast them in a hot skillet until golden and warm, or use a toaster. Fill the pocket with grated cabbage, chopped lettuce, tomato slices, and thinly sliced onion. Generously fill with roasted chicken and drizzle with both sauces.

### TOOLS AND EQUIPEMENT Sponsored

- bowls
- large bowl
- cling film
- four skewers
- baking dish
- aluminum foil
- sharp knife
- skillet or toaster