



Chicken Shawarma

Thumbs up for this Chicken Shawarma recipe! It's packed with the flavors of warm Middle Eastern spices, tender roasted chicken, and a yogurt drizzle, making it a flavorful, fun, and easy-to-prepare option for school lunch menus.

Preparation Time: 20 minutes

Cook Time: 20 minutes

CACFP Crediting Information:

1 piece of chicken provides 3.00 oz eq meat/meat alternate.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Preheat oven: Conventional oven: 375 °F. Convection oven: 350 °F.
Oil, olive	2 oz	1/4 cup	4 oz	1/2 cup	2 In a large mixing bowl, combine olive oil, lemon juice, oregano, garlic, coriander, cayenne pepper, turmeric, cinnamon, and cumin. Stir well and add to chicken. Toss or rub chicken portions in spice mixture until fully incorporated. Allow chicken to marinate for at least 30 minutes.
Lemon juice		2 Tbsp		4 Tbsp	
Oregano, ground		1 tsp		2 tsp	
Garlic, cloves, minced		2 ea		4 ea	
Coriander, ground		1 tsp		2 tsp	
Cayenne pepper		1/4 tsp		1/2 tsp	
Turmeric, ground		1/4 tsp		1/2 tsp	
Cinnamon, ground		1/4 tsp		1/2 tsp	
Cumin		1/4 tsp		1/2 tsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cardamon, ground		1/4 tsp		1/2 tsp	
Nutmeg, ground		1/8 tsp		1/4 tsp	
Black pepper, ground		1/2 tsp		1 tsp	
Oil, vegetable		2 Tbsp		4 Tbsp	
Chicken breast, frozen, boneless, skinless, strips, cooked, thawed	4 lbs 12 oz	1 gal 3 cups	9 lbs 8 oz	2 gal 1 qt 2 cups	3 Transfer to a 2 ½ -inch full-size steam table pan (12" x 20" x 2 1/2"), sprayed with a pan-release spray. Spread out to evenly brown in a hot oven for 10 minutes. Remove from heat and hold for hot service. For 25 servings use 1 pan. For 50 servings use 2 pans. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. Hold for hot service at 140 °F or higher until served.
Pan-release spray		1 spray		1 spray	
Mayonnaise, low-fat	8 oz	1 cup	1 lb	2 cups	4 Sauce: In a small mixing bowl, combine mayonnaise, yogurt, vinegar, lime juice, garlic, sugar, parsley, and salt. Whisk briskly to combine. Save for until time to serve. Critical Control Point: Hold for cold service at 41 °F or below.
Yogurt, Greek, plain, low-fat	8 oz	1 cup	1 lb	2 cups	
Vinegar, white		2 Tbsp		4 Tbsp	
Lime, juice		2 Tbsp		4 Tbsp	
Garlic, minced		1 tsp		2 tsp	
Sugar, granulated		1 tsp		2 tsp	
Parsley, dried		1 tsp		2 tsp	
Salt		1/8 tsp		1/4 tsp	5 Serve 2 oz portions (1/4 cup). Drizzle about 1 tablespoon of sauce on top of chicken. Serve immediately.





NUTRITION INFORMATION

1 piece, ¼ cup spoodle

NUTRIENTS

AMOUNT

Calories

211

Total Fat

13 g

Saturated Fat

3 g

Cholesterol

80 mg

Sodium

375 mg

Total Carbohydrate

9 g

Dietary Fiber

0 g

Total Sugars

1 g

Added Sugars

0 g

Protein

15 g

Vitamin A

0 RAE

Vitamin C

1 mg

Calcium

14 mg

Iron

0 mg

Source:

USDA Standardized Recipe Project — 2025

NOTES

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings

About 4 lbs 12 oz
1 steam table pan

50 Servings

About 9 lbs 8 oz
2 steam table pans

