



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

NSLP/SBP Crediting Information:

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Preheat oven: Conventional oven: 375 °F. Convection oven: 350 °F.
Oil, olive	4 oz	1/2 cup	8 oz	1 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		4 Tbsp		8 Tbsp	
Oregano, ground		2 tsp		1 Tbsp 1 tsp	
Garlic, cloves, minced		4 ea		8 ea	
Coriander, ground		2 tsp		1 Tbsp 1 tsp	
Cayenne pepper		1/2 tsp		1 tsp	
Turmeric, ground		1/2 tsp		1 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cinnamon, ground		1/2 tsp		1 tsp	
Cumin		1/2 tsp		1 tsp	
Cardamon, ground		1/2 tsp		1 tsp	
Nutmeg, ground		1/4 tsp		1/2 tsp	
Black pepper, ground		1 tsp		2 tsp	
Oil, vegetable		4 Tbsp		8 Tbsp	
Chicken breast, frozen, boneless, skinless, strips, cooked, thawed	9 lbs 8 oz	2 gal 1 qt 2 cups	19 lbs	4 gal 3 qts	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 50 servings, use 2 pans. For 100 servings use 4 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	1 lb	2 cups	2 lbs	1 qt	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	1 lb	2 cups	2 lbs	1 qt	
Vinegar, white		4 Tbsp		8 Tbsp	
Lime, juice		4 Tbsp		8 Tbsp	
Garlic, minced		2 tsp		1 Tbsp 1 tsp	





INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Sugar, granulated		2 tsp		1 Tbsp 1 tsp	
Pasley, dried		2 tsp		1 Tbsp 1 tsp	
Salt		1/4 tsp		1/2 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

50 Servings

About 9 lbs 8 oz
2 steam table pans

100 Servings

About 19 lbs
4 steam table pans

