

Oven Roasted Chicken Shawarma and Roasted Cauliflower (You need to marinade the chicken for 1 hour before cooking)

Chicken Shawarma:

1. Rub Shawarma spice mix on all pieces of chicken.
2. Juice the lemon and mince the garlic. Combine the lemon juice with 1/2 cup olive oil and minced garlic in a large bowl. Add the spiced chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour.
3. When ready to cook, heat oven to 425 degrees. Use a tablespoon of olive oil to grease a rimmed sheet pan. Quarter the purple onion and add it to the chicken and marinade. Toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
4. Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes.

Roasted Cauliflower:

1. Cut your green cauliflower into golf ball sized pieces.
2. Place them on a sheet pan and drizzle well with olive oil and sprinkle with salt and pepper. They need a good amount of salt.
 - After you have roasted your chicken for 15 minutes, you can add the cauliflower to the same sheet pan or use a separate sheet pan.
3. Roast the cauliflower for 20 minutes. It should start to turn a little golden on the top.

Plate: Place 2 pieces of chicken on a plate and add a side of cauliflower and some of the purple onion. Enjoy!!!