

Chicken Shawarma and Roasted Romanesco (You need to marinade the chicken for 30 minutes before cooking)

Roasted Romanesco:

1. Heat oven to 400 degrees.
2. Cut your Romanesco into golf ball sized pieces.
3. Chop your onion into 8 pieces. Save two of the pieces for your chili recipe.
4. Place onion chunks and Romanesco on a sheet pan and drizzle well with olive oil and sprinkle with salt and pepper. They need a good amount of salt.
5. Roast the onions and Romanesco for 10 minutes, then turn them and roast them for another 10 minutes. Romanesco should start to turn a little golden on the top.

Masala Chicken:

1. Sprinkle chicken with salt and pepper.
2. Rub Masala spice mix on all pieces of chicken.
3. Put chicken in a bag with olive oil and juice of one lemon.
4. Mince garlic and add it to the bag.
5. Marinate the chicken for 30 minutes.
6. Heat oil in a skillet (I like to use grapeseed) You can use whatever oil you have on hand.
7. Cook chicken on medium/high heat on both sides until chicken is cooked through.
About 4 minutes on each side.
8. Put chicken on a plate.

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