

Slow Cooker Chicken Shawarma Bowls (Whole30, Paleo)

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Happy Hump Day! If you're a fan of Middle Eastern Food, this Whole30 Compliant NafNafGrill Knockoff Bowl I put together will totally cure your cravings! The Chicken Shawarma marinade is so simple to put together and requires absolutely no work at all once it hits your Slow Cooker! When the Chicken comes out so flavorful and tender that it barely even requires any shredding with a fork, you know you did something right!

Ditch the rice & grains, and pair it with a side of Cauliflower Tabbouleh made with Cece's Veggie Co. Cauliflower Rice to keep this dish Gluten Free, Grain Free, and 100% Delicious! I've also included a recipe for Sugar Free Pickled Red Onions as well as a super simple Tahini Dressing! Get yourself a jar of Kalamata Olives, and if you're feeling cheesy, a block of Violife's Vegan Feta Cheese (not Whole30 compliant, but so tasty) and dig in!

INGREDIENTS:

- 6 lbs Boneless Skinless Chicken Thighs
- 1/3 Cup Fresh Squeezed Lemon Juice
- 1/3 Cup Olive Oil
- 2 Tbsp Smoked Paprika
- 2 Tbsp Cumin
- 1 Tbsp Onion Powder
- 1 Tbsp Garlic Powder
- 1 Tsp Cinnamon
- 1 Tsp Turmeric
- Salt & Pepper to taste

INSTRUCTIONS:

1. Combine all of your ingredients and place them in a large zip seal bag to marinate overnight.

2. Once marinated, add all of the contents from the bag into your slow cooker. Cook on low for 4-6 hours.
 3. Remove Chicken from the slow cooker and shred using 2 forks. Next, add some of the liquid from the slow cooker back into the chicken once it's been shredded. (I ended up adding 1 cup of liquid back in and found that was the perfect amount to intensify the flavor and keep the chicken moist!)
 4. Serve with a side of Cauliflower Tabbouleh, Pickled Red Onions, Kalamata Olives, or any other Whole30/Paleo option you'd like! Enjoy!
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INGREDIENTS:

- 2 to 3 Red Onions, peeled and sliced thin
- 1 Cup Apple Cider Vinegar
- 2 Cloves of Garlic
- Dash of Salt & Pepper

INSTRUCTIONS:

1. Combine all ingredients except the onions in a large mason jar and stir/shake well.
 2. Next, add your onions in, pushing down on them to ensure they're submerged.
 3. Shake well and transfer to the fridge for at least 24 hours and up to 2 weeks!
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INGREDIENTS:

- 1/2 Cup Tahini
- 1/2 Cup Cold Water
- 1/4 Cup Olive Oil
- Juice of 1 Large Lemon
- 2 Tsp Garlic Powder
- Salt & Pepper to Taste

INSTRUCTIONS:

1. Whisk together 1/4 Cup of Cold Water with all of your other ingredients.
 2. Slowly add additional water until your desired consistency is reached.
 3. Divide into 1.5 oz portions and serve with Chicken Shawarma.
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INGREDIENTS:

- 1 16oz Pack Cece's Veggie Co Cauliflower Rice
- 6 Cups(about 3 bunches) Parsley, chopped fine
- 1 Cup(about 1/2 a bunch) Mint, chopped fine
- 1 English Cucumber, seeded and chopped fine
- 2 Vine Ripened Tomatoes, seeded and chopped fine
- 1/3 Cup Lemon Juice
- 1/3 Cup Olive Oil
- Salt & Pepper to taste

INSTRUCTIONS:

1. After prepping all of your ingredients, combine everything together in a large bowl and mix well
2. Add additional Lemon Juice, Salt, & Pepper if needed and serve with Chicken Shawarma.

MAKES 8 SERVINGS!
