Crispy Turkey Shawarma Flatbreads with Lemon-Garlic Yogurt

Warm Shawarma-Style Spices • Quick-Pickled Onions • Fresh Vegetables • Cool Yogurt Sauce

Yield: 4 servings Prep: 20 minutes Cook: 12–15 minutes
Quick pickle: at least 20 minutes Technique: Blooming spices and crisping cooked turkey

INGREDIENTS

Crispy Turkey

- 3 cups cooked leftover turkey, shredded
- 1½ tablespoons olive oil
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon smoked paprika
- ½ teaspoon ground turmeric
- ¼ teaspoon ground cinnamon
- ¼ teaspoon garlic powder
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons low-sodium chicken stock
- 1 tablespoon fresh lemon juice

Quick-Pickled Red Onions

- 1 medium red onion, thinly sliced
- ¼ cup apple cider vinegar
- ¼ cup warm water
- 1 teaspoon sugar
- ¼ teaspoon salt

Lemon-Garlic Yogurt

- ¾ cup plain Greek yogurt
- 1 tablespoon fresh lemon juice
- 1 small garlic clove, finely grated
- 1 tablespoon fresh parsley, chopped

• Freshly ground black pepper, to taste

For Serving

• 4 flatbreads or pita breads

• 1 cucumber, diced

• 2 Roma tomatoes, diced

• 2 cups shredded romaine lettuce

• Fresh parsley, optional

INSTRUCTIONS

Step 1 | Quick-Pickle the Red Onions

1. Combine apple cider vinegar, warm water, sugar and salt in a bowl.

2. Add sliced red onions and let stand at least 20 minutes. Drain before serving.

Step 2 | Prepare the Lemon-Garlic Yogurt

1. Stir together Greek yogurt, lemon juice, grated garlic, parsley and black pepper.

2. Cover and refrigerate until ready to assemble.

Step 3 | Combine the Shawarma-Style Spices

1. Mix cumin, coriander, smoked paprika, turmeric, cinnamon, garlic powder and black pepper in a small bowl.

Step 4 | Bloom the Spices

1. Heat olive oil in a large skillet over medium heat.

2. Add the spice blend and stir for 15–20 seconds, just until fragrant. Do not let the spices burn.

Step 5 | Crisp and Reheat the Turkey

1. Add shredded cooked turkey and toss gently to coat in the spices.

2. Spread into an even layer and allow some edges to brown.

3. Add chicken stock and lemon juice to help keep the meat moist. Continue heating until the turkey reaches 165°F.

Step 6 | Warm the Flatbreads

1. Warm flatbreads or pita briefly in a dry skillet or in the oven until soft and pliable.

Step 7 | Build the Flatbreads

1. Spread lemon-garlic yogurt on each flatbread.

2. Add warm turkey, romaine, cucumber, tomato and drained pickled onions.

3. Finish with fresh parsley and serve immediately.

CHEF RICH’S COOKING TIPS

1. Bloom ground spices briefly in oil to bring out their aroma.
2. Avoid overcooking already-cooked turkey; a splash of stock helps keep it moist.
3. Quick-pickled onions balance rich, warmly spiced turkey with bright acidity.
4. Keep the yogurt sauce cold until serving for a refreshing contrast.
5. Drain the onions well so the flatbreads do not become soggy.

FOOD SAFETY

Refrigerate cooked turkey promptly. Use refrigerated leftovers within 3–4 days or freeze. Reheat turkey to 165°F.