Chicken Shawarma Quesadillas

Fusion food can bring new life to tried-and-true favorites, and this Chicken Shawarma Quesadilla recipe is no exception. Taking the zest of spicy Middle Eastern Chicken Shawarma and pairing it with the cheesy warmth of the Mexican Quesadilla, the unique combination results in tender, vibrant flavors of two cultures.
Be sure to pick up chicken thighs for extra tenderness and marinate them for two hours before throwing them on the Wildfire Outdoor Living griddle. Cook the chicken for ten minutes or so before wrapping in a bundle of heavenly cheeses and serving with avocado and your favorite salsa to taste.

INGREDIENTS

For the Chicken Shawarma Quesadilla Marinade

- ½ cup plain Greek yogurt
- 2 tablespoons tomato paste
- 2 tablespoons olive oil
- 1 teaspoon granulated garlic
- 1 teaspoon granulated onion
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- ½ teaspoon cinnamon
- ¼ teaspoon black pepper

MARINADE OVERVIEW

Prep Time: 10 minutes
Marinating Time: 2 minutes
Servings: Enough for 2 pounds of chicken thighs

For the Chicken Shawarma Quesadilla

- 2 pounds chicken thighs, marinated (see Shawarma Marinade below)
- Olive oil (for cooking)
- 1 white onion, thinly sliced
- Flour tortillas
- Shredded mozzarella cheese
- Fresh cilantro, chopped
- Avocado, for serving
- Favorite salsa, for serving

CHICKEN SHAWARMA QUESADILLA OVERVIEW

Prep Time: 10 minutes
Marinating Time: 2 minutes
Servings: Enough for 2 pounds of chicken thighs

PREPARATION

Chicken Shawarma Quesadilla Marinade

Make the Chicken Shawarma Quesadilla Marinade

- In a medium bowl, whisk together Greek yogurt, tomato paste, olive oil, garlic, onion, salt, paprika, oregano, cinnamon, and black pepper until fully combined

Marinate the Chicken Shawarma

- Add sliced chicken thighs to the bowl.
- Toss until the chicken is thoroughly coated in the yogurt mixture.
- Cover and refrigerate for at least **2 hours** before cooking.

Chicken Shawarma Quesadilla

Preheat the Wildfire Griddle

- Set to **medium heat** and preheat for **15 minutes**.

Cook the Chicken Shawarma

- Drizzle olive oil on the hot griddle.
- Add the marinated chicken and cook for about 10 minutes, flipping occasionally, until browned and fully cooked through.

Cook the Onions

- In the same area of the griddle, add sliced onions with a little more olive oil.
- Cook until golden and softened.

Tip: Cooking the onions alongside the chicken allows them to soak up the savory shawarma spices, adding even more depth to your quesadilla filling.

Assemble the Chicken Shawarma Quesadillas

- Oil the other side of the griddle.
- Place a flour tortilla down, then layer with shredded cheese, cooked chicken, onions, and fresh cilantro.
- Fold.

Griddle Until Crispy

- Cook the quesadilla on both sides until the cheese melts and the tortilla is golden-brown and crispy.

PLATING

Serve

- Slice and serve hot with avocado, extra cilantro, and your favorite salsa.