**Ingredients: 25 Servings 50 Servings 100 Servings**

**Halal Chicken:**

Lemon juice concentrate ¼ cup ½ cup 1 cup

Oregano, dried 3 tablespoons 1/3 cup 2/3 cup

Ground coriander seed 1 ½ teaspoons 1 tablespoon 2 tablespoons

Black pepper 1 teaspoon 2 teaspoons 1 tablespoon

Ground garlic 2 teaspoons 4 teaspoons 3 tablespoons

Oil 2/3 cup 1 1/3 cup 2 2/3 cup

Chicken pieces, thawed 4 lbs 8 lbs 16 lbs

(cooked)

Oil (for searing chicken) 3 tablespoons 1/3 cup 2/3 cup

**White Sauce**

Lite mayonnaise 1 cup 2 cups 4 cups

Fat free yogurt, plain 1 ½ cup 3 cups 6 cups

Sugar 2 tablespoons ¼ cup ½ cup

White vinegar 5 tablespoons 2/3 cup 1 1/3 cup

Lemon juice 2 teaspoons 4 teaspoons 3 tablespoons

Parsley, dried 2 tablespoons ¼ cup ½ cup

Salt 1/2 teaspoon 1 teaspoon 2 teaspoons

Black pepper 1 teaspoon 2 teaspoons 4 teaspoons

**Instructions**

**For the chicken:**

1. Combine lemon juice, oregano, coriander seed, black pepper, garlic, and oil in bowl to make a marinade. Stir well.
2. Place chicken in gallon Ziplock bag and add half of the marinade. Keep the other half of marinade in fridge to add to chicken later.
3. Shake bag well to coat chicken. Rotate the bag after 30 minutes to redistribute marinade. Marinade chicken for 1-hour total.
4. Heat large pan with 1 tablespoon of oil on medium heat (for searing chicken).
5. Add chicken to hot large pan without the juices. Let it sear without disturbing it (about 3 minutes) and stir once more, allowing chicken to sear 2-3 minutes.
6. Place chicken in serving pan and add the rest of the marinade. Toss to coat well and hold at 135 f.

**For the sauce:**

1. In a bowl, combine mayonnaise, yogurt, sugar, vinegar, lemon juice, parsley, salt, and black pepper. Whisk to combine. Move sauce to squirt bottle and place in fridge until serving time.

To serve, place chicken over bed of rice and garnish with tomatoes and lettuce. Shake white sauce and drizzle over chicken.

**Nutrition**

Chicken: **Serving size** = 3 oz , **Calories** = 190, **Saturated Fat** = 1.07, **Sodium** = 364

White sauce: **Serving size** = 2 tablespoons, **Calories** = 57, **Saturated Fat** = .75, **Sodium** = 86

