

Beef Shawarma Wrap

Yield: 8 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/israeli-shawarma-spice-recipe>

Ingredients:

- 1 teaspoon salt
- 1 teaspoon all spice
- 1 teaspoon ground cloves
- 1 teaspoon cumin
- 1/2 teaspoon cardamom
- 1/2 teaspoon canela
- 1/2 teaspoon oregano
- 1/2 teaspoon paprika
- 2 pounds flank steak cut into strips
- 1/4 cup olive oil
- 1/4 cup vinegar
- 1 lemons plus zest
- 2 tablespoons shawarma seasoning
- 4 garlic cloves minced
- 1 onion sliced
- 1/2 cup tahini paste
- 1/3 cup lemon juice
- 2 garlic cloves crushed
- 1/2 teaspoon salt
- 1/4 cup water

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 40 milligrams
4. Fat: 22 grams
5. Fiber: 3 grams
6. Protein: 27 grams
7. SaturatedFat: 5 grams

8. Sodium: 520 milligrams
 9. Sugar: 1 grams
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