

Beef Shawarma

A delicious and healthy Middle Eastern dish that is packed with flavor. Perfect for a weeknight meal.



Main Dish

Arab

20 min

Total time

Easy

Difficulty

235

kcal / serving

Ingredients

- Ingredients for 1:
- 1/4 lb lean ground beef
- 2 tablespoons olive oil
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1/2 teaspoon allspice
- 1/2 teaspoon ground coriander
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon salt

Steps

- 1 Preheat a medium skillet over medium-high heat.
- 2 Add the beef, olive oil, cumin, oregano, allspice, coriander, garlic powder, pepper, and salt to the skillet and cook until the beef is cooked through and browned, about 10 minutes.
- 3 Serve on your favorite flatbread or pita with fresh vegetables and tzatziki sauce.