






Shawarma

Serves 3 

10 Minutes 

20 Minutes 

What can I do with leftover steak?

Ingredients

- ① 250 grams leftover cooked steak strips
- ② 1 medium onion, sliced
- ③ ½ teaspoon garlic powder
- ④ ½ teaspoon paprika
- ⑤ ½ teaspoon cumin powder
- ⑥ ¼ teaspoon cinnamon powder
- ⑦ ¼ teaspoon white pepper
- ⑧ ¼ teaspoon black pepper
- ⑨ Salt (to taste)
- ⑩ 1 tablespoon red (grape) vinegar
- ⑪ 1 teaspoon lemon juice
- ⑫ 1 tablespoon olive oil
- ⑬ 80 grams cherry tomatoes, halved
- ⑭ Hummus-bit-tahina* (to serve as a dip)
* This is a spread made of cooked, mashed chickpeas blended with toasted, ground, hulled sesame seeds.

Method

- ① Cut steak strips into smaller pieces and place in a baking pan.
- ② Add in all the remaining ingredients except cherry tomatoes. Stir the contents thoroughly until evenly coated with seasoning.
- ③ Spread cherry tomatoes on top of the mix.
- ④ Place in the oven at 180°C for 20 minutes and serve with bread and hummus-bit-tahina dip.