

Shawarma Sandwich	
Ingredients	Instructions
<p>Protein: Choose one</p> <ul style="list-style-type: none"> ○ Chicken or Beef (sliced or shredded) ○ Eggplant rounds (thick-sliced) ○ Falafel <p>Additional Toppings:</p> <ul style="list-style-type: none"> ○ Lebanese-style pita bread ○ Hummus ○ Garlic Sauce (homemade or store bought) ○ Chopped lettuce, parsley and/or arugula ○ Finely chopped tomato ○ Sliced Onion (red or sweet preferred) ○ Dill pickle (quartered into spears) ○ Sliced Pickled Turnips ○ Pickled hot banana pepper rings ○ Tahini sauce <p>Goes great with some home fries with a little Za'atar and served with garlic sauce for dipping!</p>	<ol style="list-style-type: none"> 1. Cook: <ul style="list-style-type: none"> ○ If using chicken/beef or eggplant, grill or roast in a preheated oven (around 400°F/200°C) until cooked through and lightly charred (about 20–25 minutes). ○ If using falafel, either fry or bake according to your preferred method. 2. Prepare Bread: Find the seam and open (peel apart) the flatbread so you have two wraps 3. Assemble: On one half of the flatbread spread one tablespoon of hummus and one teaspoon of garlic sauce. Top with fresh veggies, greens, tomato, onion, pickle, turnip, and peppers. Top with your choice of protein and drizzle with tahini sauce. Roll up the sandwich, then using the second half of the flatbread roll again as tightly as possible. Roll the sandwich up in aluminium foil and seal it shut. 4. Warm: Place into oven for seven minutes (does not need to be preheated), turn oven ON to highest setting (500°F/260°C or hotter) 5. Serve: Carefully remove from the oven, peel back the foil and enjoy while still warm.