

Beef Shawarma Recipe

Written by Denise Hazime - Get this and other recipes FREE at www.DedeMed.com



Total time:	1 Hour 20 Minutes	Level:	Yield:
Prep time:	20 Minutes	Easy	6-8
Cook time:	60 Minutes		



Ingredients

2 lbs finely sliced fillet mignon or tenderized beef
1/2 cup finely sliced onion
1/3 cup finely chopped green pepper (not required)
1/3 cup extra virgin olive oil
3 cloves garlic minced
1/3 cup lemon juice
2 bay leaves
2 cinnamon sticks
3 cardamom beans (dry) or substitute with $\frac{1}{2}$ tsp ground cardamom
2 tsp seven spices (can be purchased at Dede's Store)
1 tsp salt or to taste
1/2 tsp ground black pepper
1/3 cup vinegar
1 Dede's tahini sauce
NOTE if using DedeMed's shawarma spice, replace bay leaf, cinnamon stick, 7 spices, and black pepper with 2 tbs Dede's Beef Shawarma spice
2 tbs Dede's Beef and Lamb Shawarma Spice (Only use if replacing other spices, SEE NOTE)

Directions

In a large bowl mix first 13 ingredients and marinate for 4 hours or overnight. Place in 2 inch pan and cover with aluminum foil, place in 400 degree preheated oven for 40 minutes. Pour off excess liquid and remove foil, cook in oven for an additional 20 minutes. Serve with pita bread, tahini sauce and rice and pickles. Or make a shawarma sandwich (see video)

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