

Lamb & Beef Shawarma

with Creamy Radish Salad

Shawarma-style meat is traditionally roasted on a vertical, rotating spit. (“Shawarma” comes from the Turkish word for “turning.”) In our kitchen-friendly take on the dish, we’re making meat patties and wrapping them with pocketless pitas for equally delicious spiced sandwiches. They’re completed by a rich, zesty Greek yogurt sauce—which is so good that we’re using it again, as a dressing for a crunchy side salad of radishes and sunflower seeds.



Ingredients

- 8 Ounces Ground Lamb & Beef Blend
- 2 Plain Pocketless Pitass
- ½ Cup Plain Greek Yogurt
- 8 Ounces Radishes
- 2 Cloves Garlic
- 1 Lemon
- 1 Persian Cucumber
- 1 Red Onion
- 1 Large Bunch Mint

Knick Knacks

- 2 Tablespoons Sunflower Seeds
- 2 Teaspoons Shawarma Spice Blend
(Za’atar, Ground Cumin, Ground Sweet Paprika, Ground Coriander & White Sesame Seeds)

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Trim off and discard the stem ends of the radishes; cut the radishes into bite-sized wedges. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Trim off and discard the ends of the cucumber; thinly slice the cucumber on an angle. Peel and small dice the onion. Pick the mint leaves off the stems; discard the stems.

2



Cook the aromatics:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **onion**, **¾ of the garlic paste** and **¾ of the spice blend**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the onion and garlic have softened and the spice blend is fragrant. Remove from heat; transfer to a large bowl. Wipe out the pan.

3



Form & cook the patties:

Add the **lamb and beef blend** to the bowl of cooked aromatics; season with salt and pepper. Using a spoon, gently mix until just combined. Form the mixture into 6 oval-shaped patties. In the same pan used to cook the aromatics, heat 2 teaspoons of olive oil on medium-high until hot. Add the patties and cook 2 to 3 minutes per side, or until browned and cooked through. Remove from heat and set aside in a warm place.

4



Make the yogurt sauce:

While the patties cook, in a medium bowl, combine the **Greek yogurt**, **lemon zest**, **remaining garlic paste**, **the juice of all 4 lemon wedges** and **half the mint** (chopping just before adding). Season with salt and pepper to taste; set aside.

5



Make the salad:

In a large bowl, combine the **radishes**, **sunflower seeds**, **half the yogurt sauce** and **all but a pinch of the remaining spice blend**; toss to coat. Season with salt and pepper to taste.

6



Finish & plate your dish:

Carefully place the **pitats** directly onto the oven rack. Toast 2 to 3 minutes, or until warm and pliable. Remove from the oven. Divide the **cucumber**, **remaining mint**, **cooked patties** and **remaining yogurt sauce** between the **warmed pitats**. Place each finished pita on a plate. Serve with the salad on the side. Garnish the **salad** with the **remaining spice blend**. Enjoy!