



Shawarma Spice Blend
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This shawarma seasoning brings some of the most delicious traditional shawarma flavors right to your dinner table.

Servings: 1

PREP TIME
5 MIN

TOTAL TIME
5 MIN

Ingredients

- 1 teaspoon Cumin
- 1 teaspoon Coriander
- ½ teaspoon Turmeric
- ½ teaspoon Cinnamon
- 1 teaspoon Paprika
- ½ teaspoon Cardamom
- ½ teaspoon Allspice
- 1 teaspoon Garlic powder

Nutrition

Calories 39, Total Fat 1g, Saturated Fat 0g, Trans Fat 0g, Polyunsaturated Fat 0g, Monounsaturated Fat 0g, Cholesterol 0mg, Sodium 9mg, Total Carbohydrates 8g, Dietary Fiber 2g, Sugar 0g, Protein 1g, Vitamin A 1194IU, Vitamin C 4mg, Calcium 60mg, Iron 3mg, Phosphorous 41mg, Potassium 211mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Mix all the spices in a bowl until well-combined.
3. Use as needed in parent recipes.

Ways to Use Shawarma Seasoning:

1. Roasted Vegetables: Toss your favorite vegetables like cauliflower, carrots, or sweet potatoes with olive oil and a generous sprinkle of shawarma spice blend before roasting them in the oven.
2. Grilled Meats and Seafood: Use the shawarma spice blend as a rub for grilled meats (such as grilled lamb chops) and seafood. It works wonderfully with chicken breasts, beef steaks or even shrimp. Marinate the protein with the spice mix, olive oil, and a bit of lemon juice for at least an hour before grilling for maximum flavor.
3. Shawarma-Spiced Rice: Add a teaspoon or two of the spice blend to your rice while it cooks. This will infuse the rice with the aromatic flavors of shawarma, making it a perfect side dish for any Middle Eastern-inspired meal. You can also add it to hashweh for a tasty Middle Eastern meal.
4. Shawarma-Spiced Dips: Elevate your store-bought or homemade hummus, yogurt or sour cream by mixing in some of the shawarma spice blend to create a quick and flavorful dip for veggies or pita chips.
5. Flavorful Soups and Stews: Incorporate the shawarma spice blend into soups and stews for a Middle Eastern flair. It pairs especially well with lentil soup, chickpea stew, or tomato-based broths, adding a complex and warming taste.
6. Shawarma-Spiced Roasted Nuts: For a tasty snack, toss almonds, cashews, or mixed nuts with a bit of oil and the shawarma spice blend. Roast them in the oven until they're golden and crunchy.
7. Shawarma-Flavored Burgers: Incorporate the spice blend into lamb burger to create shawarma-flavored burger patties. Grill or pan-fry them and serve in a bun with your favorite toppings for a delicious fusion burger.
8. Shawarma-Spiced Quinoa or Couscous: Enhance your quinoa or couscous by cooking it with the shawarma spice blend. This adds a fragrant and flavorful dimension, making it a standout side dish or a base for a hearty salad.

Serving instructions

Total recipe yields 2 tablespoons.

Notes

Equipment

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 3.10.25. Nutrition Facts reflect the amount of the entire recipe.

bowl, whisk

Tags

april collection, whisk, bowl, middle eastern, sub recipe, unicorns in the kitchen.com
