

## SMILEY'S HOME FOODS

# Beef Shawerma



An oriental sensation, our Beef Shawerma is a must try!

### Cooking Instructions

Ingredients:

500g Smiley's Home Foods Shawerma Beef  
250g Smiley's Home Foods sliced onion  
50g Smiley's Home Foods chopped parsley  
150g Smiley's Home Foods tomato  
150g Smiley's Home Foods tahina  
10 x Smiley's Home Foods Mini Kaiser Rolls  
2 TBSP white vinegar

bread, tortillas or rice to serve

- 1) Heat a large non-stick pan over high heat. Add all 4 packets (500g) of Shawerma Beef to the pan and cover, leave to cook for 6 minutes.
- 2) While the beef is cooking, finely chop the tomato, ready to be added later.
- 3) Remove the lid and stir well, the beef should have started to defrost and release some juices. Add sliced onion, stir and cover for 2 minutes.
- 3) Remove the lid and stir well, the beef should begin to caramelize at this point. Continue to cook, stirring continuously for a further 2 minutes.
- 5) Add chopped tomato and vinegar and stir well, cook for 1-2 minutes.
- 6) Stir in chopped parsley and serve immediately with tahina.

### SERVING SUGGESTIONS

You can serve Smiley's Beef Shawerma in a variety of ways, all of which are delicious! Enjoy it as a sandwich in one of our Vienna or Kaiser rolls, as a wrap in a tortilla or Syrian bread, or as part of a hot meal with rice, french fries and a side of tomeya! We would love to hear how you like to eat your Beef Shawerma, share your ideas with us on Instagram @smileysgrillleg