

Beef Shawerma

Smiley's Special Marinated Shawerma Beef, perfect for a quick meal or sandwich!

Cooking Instructions

Fry from frozen

Time: 10-12 minutes

NOTE: Our Beef Shawerma pack is split into 4 individual servings, we recommend using one small pack per person.

- 1) Heat a non-stick pan over high heat.
- 2) When pan is hot add the Shawerma beef strips to the pan and cover with a lid, leave to cook for 6 minutes.
- 3) After 6 minutes the beef will begin to defrost and release some juices, uncover and stir well.
- 4) For added flavour, we recommend adding some chopped onion at this stage, stir, cover again and leave to cook on high for another 2 minutes.
- 5) Remove the lid and stir well, the meat should begin to caramelize at this point.
- 6) We also recommend adding some finely chopped tomato and a splash (1-2 TBSP) of white vinegar. Let this cook together for a couple of minutes and then finish off with some roughly chopped parsley.

Top Tip!

Why not try our Beef Shawerma kit to make things easier? Our kit comes with Shawerma Beef, tomato, onion, parsley and tahina. Perfect for a quick meal or snack! Serve your Shawerma in a sandwich, wrap or with rice! YUM!

Cooking Precautions

Remove all packaging.

All appliances vary these are guidelines only.

Always wash hands, surfaces and utensils after contact with raw meat.

Ensure product is cooked thoroughly until all juices run clear and there is no raw meat inside.

