



Shawarma Nachos

Yield: 4 platters

Ingredients

- 2 lb **#25586 Beef Slices**
- 1 oz cooking oil
- ½ cup shawarma seasoning
- 1 lb pita chips
- 4 cups tabbouleh
- 1 cup pickled beets
- 1 cup garbanzo beans
- 1 cup feta
- 1 cup giardiniera
- 1 cup hummus
- 1 cup garlic whip
- Garnish: parsley

Shawarma Seasoning Ingredients

- 1 tbs pepper
- ¼ cup allspice
- ¼ cup garlic powder
- 2 tbs ground clove
- 2 tbs cinnamon
- 2 tbs nutmeg
- 2 tbs cardamom
- 1 tbs chili powder
- 1 tbs oregano
- 2 tbs cumin
- 2 tbs onion powder
- 2 tbs salt

Preparation

- 1) Combine beef slices with oil and shawarma seasoning. Marinate for 1 hour up to 24 hours.
- 2) Saute beef over medium-high heat for 1-2 minutes
- 3) Top pita chips with the beef shawarma and any of the fresh garnishes you choose