

# Turkey Shawarma (Pieces of Thinly Sliced Boneless Turkey)

Recipe By *Temí Philip*



Cooking and Prep:  3  
h 20 m

Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Diet: Gluten Free, Sugar Free

Source: Family Table by

Mishpacha Magazine

Cuisines: Israeli

Pieces of turkey shawarma are seasoned well, baked on low heat, thinly sliced, and then mixed with a generous amount of very soft fried onions.

## Ingredients (8)

### Main ingredients

- 1 package turkey shawarma
- 1/4 cup **Gefen Olive Oil**
- salt
- ground **Gefen Black Pepper**
- 1 tablespoon soup powder

1 tablespoon shawarma seasoning

1/4 cup water

3 large sliced onions

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## Start Cooking

### Prepare the Shawarma

1. Place the turkey slices in a baking pan.
2. In a bowl mix together the oil, salt, black pepper, soup powder, shawarma seasoning, and water.
3. Pour the mixture over the turkey pieces and marinate in the fridge overnight. (If necessary you can make do with 30 minutes of marination.)
4. Heat the oven to 170 degrees Celsius (340 degrees Fahrenheit). Cover the pan with aluminum foil and bake for two and a half hours or until the turkey meat is soft. Turn the meat over a few times while it is baking.
5. Cool it a bit and then slice it into thin pieces.
6. Heat the oil in a frying pan and then fry the sliced onions for about 15 minutes until they are soft and golden colored.
7. Add the thinly sliced turkey to the frying pan along with half a cup of the liquid from the baked meat. Taste and adjust the seasoning. Stir the mixture and continue frying for about five minutes.
8. Serve in pita (or gluten-free alternative) with salad and pickles.