

Shawarma Spice Mix

Recipe By *Urvashi Pitre*



Cooking and Prep:  05
m

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Cuisines: Israeli

Make your own shawarma spice mix and use it with a variety of meats including chicken, beef, lamb, ground beef, or even green beans. It's really easy, tasty and keeps well, so feel free to double, triple, or quadruple the recipe if you want and use liberally.

Ingredients (7)

Main ingredients

- 2 teaspoons dried oregano
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon cayenne pepper
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1-2 teaspoons salt

Start Cooking

Prepare the Shawarma Spice Mix

1. In a clean coffee grinder, grind together all the spices, and store in a cool, dark place.

About

This recipe originally appeared on [TwoSleevers.com](https://www.twosleevers.com).