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### **Mushroom Shawarma**

Serves 4 people

Prep Time 15 minutes

Cook Time 15 minutes

Best as an appetizer or main course, then serve with warm pita,  
fresh or pickled veggies and a zesty tahini sauce.

Add some bold flavor to your weekly menu with this savory Mushroom Shawarma Recipe. It  
takes just 30 minutes from start to finish - just marinate and roast the mushrooms

#### **Ingredients**

Blue Oyster Mushrooms 16oz (destem & slice about ¼' thick)

1 medium red onion (thinly sliced)

3 tablespoons of olive oil

2 tablespoons of lemon juice

1 ½ teaspoons tamari or low sodium soy sauce

2-3 teaspoons agave nectar or maple syrup

2 teaspoons smoked paprika

1 ½ teaspoons ground cumin

1 teaspoon allspice

½ teaspoon ground turmeric

2 cloves garlic, minced

½ teaspoon fresh ground pepper

½ teaspoon salt

### **Tahini Sauce**

¼ cup tahini  
2-3 tablespoons lemon juice  
1 clove garlic  
1-2 teaspoons agave nectar or maple syrup  
½ teaspoon ground cumin  
½ teaspoon salt  
3 - 4 tablespoons cold water

### **To Serve**

4 pitas  
½ cup hummus  
Sliced pickles  
Shredded romaine lettuce or red cabbage  
Sliced tomatoes  
Fresh-cut mint or parsley

### **Instructions**

1. Preheat the oven at 425 degrees F
2. In a small bowl whisk together all the marinade ingredients ( oil, lemon, paprika, cumin, allspice, turmeric, tamari, agave, garlic, salt & pepper)
3. Place the thin sliced mushrooms and onions on a baking sheet. Then pour the marinade on the mushrooms. Now gently toss and coat the mushrooms & onions. Let it sit for 15 minutes while the tahini sauce is prepared.
4. In a small bowl, whisk together the tahini, lemon, agave, garlic, cumin, and salt. This may be thick and seize up. Next pour the water in and whisk until creamy and smooth. Add water as needed for the desired consistency. This should pour like dressing. Then place this in the fridge. (if necessary add a splash of water and stir.)
5. Take the baking tray of mushrooms & onions and place them in the oven for 10-15 min or until tender.
6. When the mushrooms have a few minutes left, place the pitas on the oven rack to warm up. Watch carefully so they do not crisp up.
7. To serve this dish, spread the hummus on the warm pitas, then add the mushrooms, pickles, tomatoes, cabbage/ lettuce, mint or parsley. Drizzle the tahini sauce and enjoy!!