

Vegan Shawarma

Serves: 4

Preparation time: 10-15 minutes

Cooking time: allow 15 minutes

Ingredients:

- 8 Portobello mushrooms
- ½ cucumber, sliced
- 10-12 cherry tomatoes, cut in half
- Lettuce leaves
- 8 tbsp. hummus
- 4 pitta wraps

For the marinade:

- ¾ tsp. ground coriander
- 1 tsp. garlic powder
- ¾ tsp. paprika
- 1 tsp. onion powder
- ½ tsp. black pepper
- 1 tsp. cumin powder
- 8 tbsp. olive oil

For the yoghurt dressing:

- 120g vegan yoghurt
- 1 clove garlic, finely chopped
- ½ lemon, juice and zest
- 1 tbsp. olive oil
- Salt and pepper to taste

Method:

1. Mix all the marinade ingredients together. Dip each mushroom in the marinade and lay in a tray. Drizzle any remaining marinade over the top of the mushrooms.
2. Pre-heat the grill to maximum. Grill the mushrooms in 2 batches for approx. 6-10 minutes until cooked through.
3. Whilst the mushrooms are grilling, mix all the yoghurt dressing ingredients together and set aside.
4. Slice the mushrooms once they are cooked.
5. To finish: Lay out the pitta wraps, spread 2 tbsp of hummus onto each wrap followed by some cucumber slices, lettuce leaves and tomatoes. Divide the sliced mushrooms between the wraps and top with some of the yoghurt dressing.