

Mushroom Shawarma with Turmeric Yogurt

25 minutes

Based on a recipe by Alexa Weibel

Ingredients (serves four)

4 Pitas
3/4 lb portobello mushroom caps and/or other mushrooms
1 medium red onion
1 tsp cumin
3/4 tsp coriander
1/2 tsp smoked paprika
2 cups red cabbage, thinly sliced
3/4 cup Greek yogurt
3/4 tsp turmeric
Mint for garnish



Check out the video at <https://tobermorymeetingplace.com/food-programs/good-to-go/>

Instructions

1. Preheat oven to 425 degrees F.
2. Cut mushrooms into 1/2" thick slices and red onion into 1/3" slices. Place on baking sheet. Drizzle with olive oil. Sprinkle with cumin, coriander, paprika, 1 tsp of salt and 1/2 tsp of pepper. Toss to coat, spread evenly and roast for 20 minutes until browned. Add the pitas directly on oven rack, during the last 5 minutes of cooking to warm.
3. In the meantime, thinly slice red cabbage and toss with 2 tsp of olive oil. Season with salt and pepper and set aside. Stir together yogurt and turmeric and season with salt and pepper.
4. Serve by slathering yogurt over warm pitas, then topping with cabbage, mushroom mix and mint.
5. Enjoy!