

Vegetarian Shawarma Bowl

Time: 45 minutes

Servings: 4 servings

Level: Easy

Ingredients:

Spice Mix

- 4 teaspoons dried oregano
- 2 teaspoons ground coriander
- 2 teaspoons paprika

Vegetables and Halloumi

- 1 lb mushrooms, cleaned and cut into thirds
- 1 small red onion, thinly sliced
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 8 ounces halloumi, sliced into 8 pieces lengthwise
- salt and pepper to taste

Cauliflower Rice

- 1 head of cauliflower or 3-4 cups cauliflower rice
- 2 tablespoons olive oil
- 1 tablespoon spice mix
- salt and pepper to taste
- (optional) 1-2 teaspoons Za'atar seasoning, parsley

White Sauce

- 1 clove garlic, minced
- 2 tablespoons fresh lemon juice
- 1 tablespoon tahini
- ½ cup whole Greek yogurt (about 5 heaping tablespoons)
- water as needed to thin out
- ¼ teaspoon salt
- (optional) 2 tablespoons any combination of Dill, Parsley, Cilantro

Cucumber + Tomato Salad

- 4 mini seedless cucumbers, ½-inch dice
- 1 pint grape tomatoes, quartered
- squeeze of half lemon
- Salt and pepper to taste
- (optional) 1 tablespoon parsley, minced

Directions:

- 1) Preheat oven to 350°.
- 2) Combine ingredients for the spice mix, **oregano**, **coriander**, and **paprika**, in a small bowl and mix. Set aside.
- 3) Cut the **mushrooms** so they are even in size. Place in a bowl.
- 4) Thinly slice the **onions** and place in a separate bowl.
- 5) Make a paste of **garlic**, 2 tablespoons of **spice mix**, and 2 tablespoons **olive oil**. Whisk together. Pour most of the paste onto the **mushrooms**, mix well, and then the remaining on the **onions** and mix.
- 6) Spread the **mushrooms** and **onions** on a rimmed baking sheet. Bake for 20 minutes. Drain some of the water released by the mushrooms from the pan. Cook for an additional 5-10 minutes. Remove from oven and set aside.
- 7) While the mushrooms and onions are cooking, heat a large saucepan with 2 tablespoons of **olive oil**. Add remaining **spice mix** and 1-2 teaspoons of **Za'atar seasoning**. Add **cauliflower rice** and cook for about 2 minutes. Add salt and pepper to taste. Set aside.
- 8) Heat a non-stick pan to medium and add the **halloumi** slices. Cook about 2 minutes per side or until lightly browned. Remove from heat and place in a plate.
- 9) To make the sauce, place **garlic** in a small bowl and cover with **lemon juice** to mellow its taste.
- 10) Whisk in **tahini** and **yogurt**. Use about 1-2 tablespoons to thin the sauce out, whisking while adding. Add salt.
- 11) Toss the **cucumbers**, **grape tomatoes**, **lemon juice**, **salt**, **pepper**, and **parsley** in a bowl. Adjust seasoning.
- 12) To plate, fill a bowl with cauliflower rice, top with mushrooms, onions, halloumi, cucumber and tomato salad, and sauce.