

## Authentic Beef Shawarma Recipe - Juicy, Spiced & Easy at Home

Beef Shawarma: A Flavor-Packed Middle Eastern Wrap ?



**TIME**  
**7 min**

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**ChefManiac**

### INGREDIENTS

1 lb beef sirloin or flank steak, thinly sliced  
... cup olive oil  
2 Tbsp lemon juice  
3 cloves garlic, minced  
1 tsp ground cumin  
1 tsp ground coriander  
1 tsp paprika  
‰ tsp each ground allspice, turmeric, cinnamon,  
salt, black pepper  
‰ cup plain yogurt  
2 Tbsp tahini  
1 Tbsp lemon juice  
1 clove garlic, minced  
Salt to taste  
Pita breads or flatbreads  
Sliced tomato, cucumber, and onion  
Chopped parsley  
Sliced pickles (optional)

Instructions:

1. Marinate the Beef:
2. Prepare the Sauce:
3. Cook the Beef:
4. Warm the Bread:
5. Assemble the Wraps:

Pro Tips:

Freeze your meat slightly before slicing for ultra-thin strips that cook more tenderly.

Marinate overnight for best flavor-but 2 hours works well in a pinch.

High heat cooking ensures delicious browning and juicy beef. Don't overcrowd the pan.

Variations: Add feta, olives, or tahini drizzle; or serve over rice for a shawarma bowl.

Serving & Pairing Suggestions:

Cozy comfort classics like Instant Pot Lasagna or Dorito Casserole

Quick side like 3-Ingredient Egg Wraps for a low-carb option

Appetizer or dip like Crockpot Nacho Dip when hosting

Storage & Leftovers:

Fridge: Keep beef, sauce, and veggies separately in airtight containers for up to 3 days.

Reheat beef gently over medium heat or in the microwave before assembling.

## DIRECTIONS

1. **Marinate the Beef:** In a bowl, whisk together olive oil, lemon juice, garlic, and all spices. Add thinly sliced beef and toss to coat evenly. Cover and refrigerate for at least 2 hours, ideally overnight for maximum flavor.
2. **Prepare the Sauce:** Whisk together yogurt, tahini, lemon juice, garlic, and salt. Refrigerate until ready to use.
3. **Cook the Beef:** Heat a skillet or grill pan over medium-high heat. Add marinated beef and cook for 5-7 minutes, until browned and tender.
4. **Warm the Bread:** Heat pita or flatbreads briefly in the pan or oven until warm and pliable.
5. **Assemble the Wraps:** Spread yogurt-tahini sauce on each bread, top with beef, tomatoes, cucumbers, onions, parsley, and pickles. Roll it up and serve hot.
6. **Pro Tips:** Freeze your meat slightly before slicing for ultra-thin strips that cook more tenderly.
7. **Marinate overnight** for best flavor-but 2 hours works well in a pinch.
8. **High heat cooking** ensures delicious browning and juicy beef. Don't overcrowd the pan.
9. **Variations:** Add feta, olives, or tahini drizzle; or serve over rice for a shawarma bowl.
10. **Serving & Pairing Suggestions:** Enjoy with:
11. Cozy comfort classics like : Instant Pot Lasagna or Dorito Casserole
12. Quick side like 3-Ingredient Egg Wraps for a low-carb option
13. Appetizer or dip like : Crockpot Nacho Dip when hosting

14. **Storage & Leftovers:** Fridge: Keep beef, sauce, and veggies separately in airtight containers for up to 3 days.
15. Reheat beef gently over medium heat or in the microwave before assembling.
16. Freeze cooked beef in portions for a quick shawarma lunch later-thaw overnight in the fridge.
17. **Final Thoughts:** Delicious, bold, and easy, this Beef Shawarma is perfect for family nights or casual entertaining. With spice-layered beef, creamy sauce, and crisp veggies, it's a wrap you'll want to share-and make again! Let me know how your shawarma turns out-or what creative toppings you use to make it your own.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/authentic-beef-shawarma-recipe-juicy-spiced-easy-at-home/>