

Creamy Garlic Shawarma Sauce: The Secret Condiment for Wraps, Bowls, and Fries

The Creamy Garlic Shawarma Sauce That Will Transform Your Weeknight Meals



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Swaps and Notes:

For a Thinner Consistency: If you prefer a dressing-like consistency, whisk in 1-2 teaspoons of cold water or a splash more plain yogurt.

Garlic Intensity: If you find the raw garlic too strong, you can mash the minced garlic with the salt into a paste before adding it to the bowl; this helps mellow it slightly.

Yogurt Substitute: You can use sour cream or buttermilk in place of the plain yogurt, though it will slightly alter the final flavor profile.

Fresh Mint: If you have fresh mint, use 1 tablespoon of finely chopped fresh mint instead of the dried, but only add it just before serving to keep it bright green.

DIRECTIONS

1. Making this sauce is truly as easy as a few steps of whisking.
2. Step 1: Combine the Base: In a medium-sized bowl, use a whisk to combine the mayonnaise and plain yogurt until the mixture is completely smooth and uniform. This forms the creamy base of your sauce.
3. Step 2: Add Aromatics and Acid: Stir in the minced garlic, olive oil, and vinegar (or lemon juice, if swapping). Mix well to ensure the ingredients are evenly distributed throughout the creamy base.
4. Step 3: Season and Finish: Add the sugar, salt, black pepper, and dried mint to the bowl. Whisk everything together until the seasonings are fully dissolved and the sauce is uniform in color.
5. Step 4: Taste and Chill: Taste the sauce and adjust the seasonings as needed—you might want a little more salt, a dash more vinegar, or an extra pinch of mint. Cover the sauce and refrigerate for at least 30 minutes before serving. This chilling time is crucial as it allows the flavors (especially the garlic) to deepen and meld together, achieving that truly craveable, balanced flavor.

SWAPS & NOTES

Mayonnaise 1 cup Full-fat mayo provides the best richness and body.

Plain Yogurt 1/4 cup Use plain, unsweetened yogurt (Greek or regular) for tang.

Garlic Cloves, minced 2 Fresh is best!

You can use more for extra garlicky punch.

TIPS FOR SUCCESS

Use Fresh Garlic: Garlic powder won't cut it here.

The pungent, fresh flavor of real garlic is absolutely essential for an authentic Shawarma Sauce.

The Chill is Non-Negotiable: If you use the sauce immediately, the flavors will be harsh.

The 30-minute rest is key for the raw garlic to mellow and the dried mint to hydrate and release its aroma.

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

Original recipe: <https://chefmaniac.com/creamy-garlic-shawarma-sauce-the-secret-condiment-for-wraps-bowls-and-fries/>