

Easy Lebanese Beef Shawarma Wraps Recipe for a Bold and Satisfying Meal

Lebanese Beef Shawarma Wraps



Lebanese Beef Shawarma Wraps 
Ingredients

- 1 lb beef sirloin (thinly sliced)
- 2 tbsp olive oil

TIME

20 to 30 min

PRINT

Recipe Card

SAVE

PDF

SOURCE

ChefManiac

INGREDIENTS

- 1 1/2 to 2 pounds beef sirloin, flank steak, or thinly sliced beef
- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- 3 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- 1 teaspoon ground coriander
- 1/2 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- Pita bread, flatbread, or wraps
- Sliced tomatoes
- Sliced cucumbers
- Shredded lettuce
- Thinly sliced red onion
- Pickles or pickled turnips, optional
- Tahini sauce, garlic sauce, or plain yogurt sauce

DIRECTIONS

1. In a large bowl, whisk together the olive oil, lemon juice, garlic, cumin, paprika, coriander, cinnamon, allspice, salt, and black pepper.
2. Add the thinly sliced beef and toss until evenly coated.
3. Cover and marinate in the refrigerator for at least 30 minutes, or a few hours for deeper flavor.
4. Heat a large skillet or grill pan over medium-high heat.
5. Cook the beef in batches so it browns properly instead of steaming.
6. Sear for a few minutes until the beef is cooked through and lightly caramelized at the edges.
7. Warm the pita or flatbread until soft and pliable.
8. Layer the wraps with beef, tomatoes, cucumbers, lettuce, onion, and pickles if using.
9. Drizzle with tahini sauce, garlic sauce, or yogurt sauce.
10. Roll tightly and serve warm.

SWAPS & NOTES

Flank steak and sirloin both work well here because they cook quickly and soak up the marinade beautifully.

If you can slice the beef thinly before marinating, you'll get even more flavor in every bite.

For an easier prep step, partially freezing the beef for 20 to 30 minutes first can make thin slicing much simpler.

The spices are what give shawarma its signature depth, so even though the ingredient list looks a little longer, each one adds

something important.

TIPS FOR SUCCESS

Do not crowd the pan when cooking the beef.

That's one of the biggest keys to great shawarma at home.

Cooking in batches gives the beef better browning and more flavor, while overcrowding tends to steam the meat instead.

Marinating makes a big difference, even if you only have 30 minutes.

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

Original recipe: <https://chefmaniac.com/easy-lebanese-beef-shawarma-wraps-recipe-for-a-bold-and-satisfying-meal/>