

# SHAWARMA

SERVES 4

5 MINUTES PREPARATION

COOKING TIME VARIES



## SHAWARMA MARINADE

- 1 tbsp Shawarma spices
- Juice of a lemon
- 2 tablespoons olive oil
- Salt & pepper

# SAAG ALOO

## METHOD

- Place all the marinade ingredients into a small bowl & mix well together.
- Rub into the meat of your choice, lamb or chicken work very well.
- Place the meat and any remaining marinade into a plastic bag, or wrap in cling film and leave to marinate for 2 hours.
- Roast your marinated meat according to the cut you have brought.
- Particularly good barbequed!