



Shawarma Spice Blend

Makes: 4 tablespoons

Prep Time: 5 minutes

Total Time: 5 minutes

Ingredients

- 3/4 tbsp ground cumin
- 3/4 tbsp turmeric powder
- 3/4 tbsp ground coriander
- 3/4 tbsp garlic powder
- 3/4 tbsp sweet Spanish paprika
- 1/2 tsp ground cloves
- 1/2 tsp cayenne pepper, more if you prefer

Instructions

In a small mixing bowl, add the cumin, turmeric, coriander, garlic powder, paprika, cloves, and cayenne pepper. Mix with a spoon until well combined.

Transfer the seasoning to a mason jar. Cover tightly and keep at room temperature.

Chef's Notes:

Adjust spices according to your taste. If you prefer more heat increase the cayenne pepper. If you prefer less, leave it out or just reduce the amount.

A mixed spice blend like this will last for up to six months.

Recipe by The Mediterranean Dish