Shawarma Spice Blend

This spice blend works well for seasoning meats like beef, pork, and poultry, and it can also be used on hearty vegetables like cauliflower, potatoes, or roasted chickpeas!

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<th>YIELD</th>
<th>PREP TIME</th>
<th>TOTAL TIME</th>
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<tbody>
<tr>
<td>8 SERVINGS</td>
<td>5 MIN</td>
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**INGREDIENTS**

- 2 Tbsp Parsley, dried
- 2 tsp Smoked Paprika
- 1 tsp Coriander, ground
- 1 tsp Cumin, ground
- 1 tsp Garlic Powder
- ½ tsp Cinnamon, ground
- ½ tsp Turmeric, ground
- ½ tsp Black Pepper, ground

**CHEF’S NOTES**

To use this blend as a marinade for meat or poultry, combine 1 Tbsp of the spice blend with 1 Tbsp olive oil, and 1 Tbsp vinegar. Coat the meat with marinade and let sit in the refrigerator for a minimum of 10-20 minutes for chicken. Allow 1 to 24 hours for pork tenderloin or beef. Use a zip top bag for easy cleanup!

**DIRECTIONS**

1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
2. Combine all ingredients in a small bowl or jar and mix well.
3. Use immediately or store in an air-tight container with a lid for 3 – 6 months.
Recipe adapted from Health meets Food “Shawarma Spice,” (11/28/19)