



BEEF SHAWARMA

HEATING INSTRUCTIONS: 2+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place beef shawarma and za'atar-roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 15 minutes, then gently toss shawarma and potatoes, and bake another 15 minutes.
4. Meanwhile, heat rice & lentils in the microwave.
5. Enjoy with Middle Eastern salads, flatbread, hummus, tahini, garlic sauce & Karate Kick, trying different combinations of flavours.

HEATING INSTRUCTIONS: 4+ Servings

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Place beef shawarma and za'atar-roasted potatoes, uncovered, on middle rack of oven.
3. Bake for 20 minutes, then gently toss shawarma and potatoes, and bake another 20 minutes.
4. Meanwhile, heat rice & lentils in the microwave.
5. Enjoy with Middle Eastern salads, flatbread, hummus, tahini, garlic sauce & Karate Kick, trying different combinations of flavours.

BON APPETIT!

***For food safety, all hot items should be heated to a minimum of 165° F**

**** Consume or freeze dishes on or before expiry date**