

Shawarma Spice Blend

Ingredients

- ½ teaspoon ground cinnamon
- ¼ teaspoon cardamom
- 1 teaspoon ground coriander
- 1 ½ teaspoon ground turmeric
- ½ teaspoon ground ginger
- 2 teaspoons smoked paprika
- 2 Tablespoons ground cumin
- ⅛ teaspoon cayenne pepper

Method

1. Add all spices to a small jar and shake or stir to combine. The blend will keep at room temperature for several months.

Notes



This spice blend is ideal for seasoning chickpeas, roasted vegetables, tofu or egg scrambles, curries, lentil soup, falafel or cauliflower as in the Whole Roasted Cauliflower recipe.

Source: <https://minimalistbaker.com/diy-shawarma-spice-blend/> (Yield: 4 Tablespoons)