

SHAWARMA BEEF & POTATO SKILLET

YIELD: 100 5 oz. servings

Chef Ryan Eckles

This is a different take on the classic meat and potato combination. We use our shawarma spice rub to give the beef a ton of flavor and that unique shawarma tartness from the vinegar. This can be made with regular or sweet potatoes so feel free to experiment which your kids like better. We used zucchini in this recipe but the vegetable choice is up to you; this would also work with green beans, broccoli, cauliflower – the list goes on. This is great on it's own with the yogurt sauce, fresh cilantro and green onions. You can also try it on a flatbread or in a taco or burrito.

INGREDIENTS

- ¼ cup canola oil
- 12# potato, cooked small cube (can be sweet)
- 16.75# lean ground beef
- 10 onions, sliced
- 12 bell pepper, sliced
- 4 quarts zucchini, sliced
- 4.5 oz Shawarma Spice Mix
- 2 cups white wine vinegar
- 2 cups canola oil
- 3# lemons, zest and juice
- 2 TBSP kosher salt
- 1 TBSP black pepper
- Thinly sliced scallion to garnish
- Chopped fresh cilantro to garnish
- 2 quarts plain Greek yogurt
- 1 cup lemon juice
- 3 TBSP garlic paste

DIRECTIONS

1. Whisk spices with ¼ cup oil, vinegar, lemon zest and juice, and garlic. Add ground meat and mix until combined. Let sit for 15-30 minutes.
2. Heat skillet then add peppers, onions and sauté for 3-5 minutes. Add ground beef mixture and sauté until meat is fully cooked. Add zucchini and cooked potato until warmed through, about 10-15 minutes.
3. Remove from heat and transfer to hotel pans for service. Whisk yogurt, lemon, and garlic together and drizzle over the top. Garnish with chopped fresh cilantro and green onion.

RECIPE NOTES - SHAWARMA BEEF & POTATO SKILLET

Recipe credits as 2 oz. M/MA

Nutritional information per serving*: 292 calories; 4.5 g sat. fat; 168 mg sodium; 16 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*