

Shawarma Tacos



Description

Lebanon goes to Mexico for this delicious fusion creation. Shawarma Taco, or Tacos Arabes, is a Mexican taco style that was heavily influenced by the Middle Eastern immigrants that arrived to different parts of South America. When the spices, meat-cooking styles, and respective wraps of tacos and shawarma collided, Tacos Arabes was born.

6 - 8 Serves **20** Mins Prep

120 Min Cook **450** Calories Per Serving

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Ingredients

- Meat:
- 1kg bone-in beef (shank or tail)
- 1 tbsp soy sauce
- salt & pepper
- Tortillas:
- 6 flour tortillas
- Tahini Crema:
- 1 cup sour cream
- 2-3 tablespoons tahini paste
- 1/4 teaspoon sugar
- Salt & pepper to taste
- Sumac Onion Salsa:
- 1 cup of diced tomatoes
- 1 cup of diced red onion
- 1 tbsp of sumac
- 1 tbsp of cumin
- 1/2 bunch parsley, finely chopped
- Salt

Buy ingredients from this recipe

3 Ingredients



Recipe By

Brahms Chouity

Brahms Chouity (@DaddyFoody), is a serial entrepreneur, award-winning social media influencer, and a 2-time TEDx Speaker. Aside from being one of the Arab World's leading food and lifestyle media content creators, he is also an avid entrepreneur.

Method

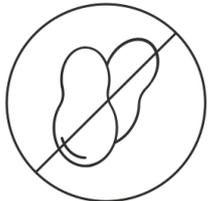
1. In a cast-iron pot on high heat, sear the beef in a couple Tbsp. of olive oil. Add enough water to cover the meat. Add salt, pepper, and soy sauce.
2. Bring to a boil, then reduce and let simmer on low heat for 2 hours until the meat is falling off the bone.
3. In a medium bowl, combine the onions, sumac, cumin and salt and massage the onions and spices until fully combined. Add the tomatoes, parsley, and salt to taste. Combine all together.
4. Combine the sour cream and tahini in a bowl. Adjust salt, pepper, sugar to taste.
5. When the meat is done, remove it from any remaining liquid and shred it into small pieces.

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6. Toast your tortillas on the flame of your gas stove or in the oven.
7. Build the taco by layering the meat first, then salsa, and drizzling the crema on top.
8. Serve with lime wedges to squeeze on the tacos, and hot sauce right before eating.

Dietary & Lifestyle Information



Peanut Free