

Vegan shoarma



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For 4-6 servings:

For the seitan:

seitan (see recipe [here](#))

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon paprika powder

1 tsp carob powder (optional, for the color)

When you make the seitan dough add the ingredients above. Further follow the steps from the seitan recipe.

After cooking, drain the seitan well then cut into pieces approx. 3-4 cm long and 0.5 cm thick.

For the marinade:

shoarma spices (shop bought)

or:

$\frac{1}{2}$ teaspoon cumin powder

1 teaspoon paprika powder

a pinch of cayenne pepper

$\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{4}$ teaspoon white pepper

$\frac{1}{4}$ teaspoon fennel seed powder
 $\frac{1}{4}$ teaspoon ground cloves
 $\frac{1}{2}$ teaspoon ginger powder
 $\frac{1}{4}$ teaspoon fenugreek powder
2 tablespoons olive oil
salt

Mix all the spices with the olive oil. Pour over the seitan, mix well and marinate for at least an hour, in the refrigerator.



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Before serving fry it in a little bit of oil until brown.

Serve with [pita bread](#), [garlic sauce](#) and: lettuce, tomatoes, cucumbers, bell peppers, etc .