



## Curry Beef Shawarma Wrap Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>55</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 350 g beef, sirloin, sukiyaki cut
- 1 pack DEL MONTE Quick 'n Easy Curry Mix (40g)
- 3/4 tsp chili powder
- 1 tsp liquid seasoning
- 3 Tbsp sour cream

### FOR THE DRESSING

- 1/2 cup sour cream
- 2 tsp garlic, minced
  
- 6 pc pita or flour tortilla
- 1 cup lettuce, shredded
- 1 cup cucumber, diced with peel
- 1 cup tomato, diced
- 1 cup onion, diced
- 1/2 cup cheese, grated

### Preparation:

1. Marinate beef in DEL MONTE Quick 'n Easy Curry Mix, chili powder, liquid seasoning, and sour cream for 30 minutes. Pan-grill over medium high heat until cooked. Set aside.
2. Make dressing by combining remaining sour cream and garlic.
3. To assemble: Grill or heat pita bread/flour tortillas. Add beef, lettuce, cucumber, tomatoes, and onions. Top with grated cheese. Drizzle with dressing.

### Chef's Tip

The sour cream in the marinade will help to tenderize the meat.

### Lusog Notes

This Curry Beef Shawarma Wrap dish is a source of iron needed for normal metabolism and vitamin A that helps maintain healthy skin and normal vision.

### Cooking Skills Needed

- Grating
- Pan-Grilling
- Marinating