

Mushroom Shawarma with Yogurt-Tahini Sauce

3 tablespoons extra-virgin olive oil

1 1/2 teaspoons ground cumin, divided

1 teaspoon ground coriander

1/2 teaspoon garlic powder

1/2 teaspoon smoked paprika

1/2 teaspoon chipotle chile powder

1/2 teaspoon salt plus 1/8 teaspoon, divided

1-pound portobello mushrooms, stemmed, gills removed, halved and sliced

1 medium red onion, halved and sliced

1/2 cup low-fat plain Greek yogurt

2 tablespoons tahini

1 tablespoon lemon juice

4 pitas, warmed

1 cup chopped romaine lettuce or arugula

1 cup chopped tomatoes

1/2 cup thinly sliced cucumber

1/2 cup cilantro leaves, dill, or any fresh herb

1. Preheat oven to 425°F. Combine oil, cumin, coriander, garlic powder, smoked paprika, chile powder and 1/2 teaspoon salt in a large bowl. Add mushrooms and onion; stir to coat well. Transfer to a large rimmed baking sheet and roast, stirring once or twice, until the vegetables are tender, about 20 minutes.
2. Meanwhile, combine yogurt, tahini, lemon juice and the remaining 1/2 teaspoon cumin and 1/8 teaspoon salt in a small bowl.
3. Spread pitas with the yogurt sauce, then top with the mushroom mixture, cucumber, lettuce, tomatoes and cilantro.

Enjoy!