



Veal shawarma

Total: 5 min · Prep: 5 min · 1 servings · Easy · Breakfast

INGREDIENTS

60 g Lavash

150 g Veal

40 g Iceberg lettuce

25 g White sauce (any kind)

15 g Sour cream 10%

20 g Marinated corn

INSTRUCTIONS

- 1 Boil the veal, preferably a day before preparation.
- 2 Cut the cooked veal into thin strips or matchsticks.
- 3 Before placing the veal in the lavash, reheat it.
- 4 Add salt, white sauce, sour cream and corn to the veal, mix.
- 5 Place the mixture on the lavash.
- 6 Place lettuce leaves on top of the veal and roll up the lavash.
- 7 Optionally, thinly slice marinated vegetables and add them to the salad before wrapping.
- 8 It is recommended to slightly warm the finished shawarma in the oven or on a skillet, but not too much so the iceberg lettuce does not get hot.
- 9 For extra juiciness, you can add lime or lemon juice to the iceberg lettuce.

Nutrition per serving: 562 kcal · Protein **38.0 g** · Fat **28.0 g** · Carbs **45.0 g** · Fiber **2.3 g**