



# VEGAN MUSHROOM SHAWARMA PITA POCKETS

with Cucumber Salad, Garlic-Herb Rice & Lemon Dill Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Mini Cucumber



4 oz | 8 oz  
Grape Tomatoes



¼ oz | ½ oz  
Dill



1 | 1  
Lemon



8 oz | 16 oz  
Button Mushrooms



2 | 4  
Pitas  
Contains: Sesame,  
Wheat



4 TBSP | 8 TBSP  
Vegan Mayonnaise



1 TBSP | 2 TBSP  
Shawarma Spice  
Blend



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HELLO

### SHAWARMA SPICE BLEND

An aromatic mix featuring turmeric, cumin,  
coriander, and allspice



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 770



## FABULOUS FUNGI

The secret to crispy mushrooms? Cook in a single layer and don't stir until they've released their moisture.

## BUST OUT

- Small pot
- Small bowl
- Zester
- Large pan
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (2 tsp | 2 tsp)

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### 1 COOK RICE

- In a small pot, combine **rice**, **¾ tsp garlic powder** (1½ tsp for 4 servings), **¾ cup water** (1½ cups for 4), and a **pinch of salt**. (You'll use the rest of the garlic powder later.) Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 MAKE SAUCE

- In a small bowl, combine **mayonnaise**, **half the dill**, **remaining garlic powder**, a **squeeze of lemon juice**, and **lemon zest** to taste. Season with **salt** and **pepper**.



### 2 PREP

- Meanwhile, **wash and dry produce**.
- Quarter **cucumber** lengthwise; slice into ½-inch-thick pieces. Halve **tomatoes**. Zest and quarter **lemon**. Pick and finely chop **fronds from dill**. Trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Halve **pitas**.



### 5 COOK MUSHROOMS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **Shawarma Spice Blend**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. (TIP: If pan seems dry, add another drizzle of oil.) Season with **salt** and **pepper**.



### 3 MAKE SALAD

- In a medium bowl, toss **cucumber**, **tomatoes**, a **large drizzle of olive oil**, and a **squeeze of lemon juice** to taste. Season generously with **salt** and **pepper**.



### 6 FINISH & SERVE

- Wrap **pitas** in damp paper towels; place on a microwave-safe plate. Microwave until warmed, 20 seconds.
- Fluff **rice** with a fork; stir in **remaining dill** and a **drizzle of olive oil**.
- Spread insides of pitas with **sauce**. Fill each pita with 1 TBSP rice; top with as many **mushrooms** and as much **salad** as you like. Serve with any remaining rice, mushrooms, and salad on the side.