

Lebanese Donair

Oscar · 28/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

5 hrs 20 mins

Description

This donair recipe features seasoned meat fresh parsley salad and creamy tahini sauce This pita sandwich is eaten in many parts of the Middle East

Ingredients

- - 3 ¼ pounds boneless top round steak
- sliced very thin - 2 large tomatoes
- coarsely chopped - ½ cup red wine vinegar - ½ cup olive oil - ¼ cup fresh lemon juice - 1 teaspoon allspice - 1 clove garlic
- minced - ½ teaspoon ground cinnamon - ½ teaspoon ground black pepper - ¼ teaspoon cardamom - salt to taste - 1 bunch finely chopped fresh parsley - 1 large sweet onion
- finely chopped - ? cup olive oil - 3 tablespoons fresh lemon juice - 1 cup tahini (sesame-seed paste) - ½ cup fresh lemon juice - ½ cup water - 2 cloves garlic
- minced - salt to taste - 7 (6 inch) pita bread rounds - 3 large tomatoes
- coarsely chopped

Instructions

1. Place sliced beef into a flat
2. oven-proof baking dish. Stir together tomatoes
3. vinegar
4. olive oil
5. lemon juice
6. allspice
7. garlic
8. cinnamon
9. black pepper
10. cardamom
11. and salt in a bowl until well blended. Pour over beef
12. turning slices to coat evenly. Cover and refrigerate for 4 hours. Preheat the oven to 425 degrees F (220 degrees C). Uncover the baking dish and cook beef in the preheated oven until meat is no longer pink
13. about 50 minutes. Allow to cool slightly while you make salad and sauce. Make salad: Stir together parsley
14. onion
15. olive oil
16. and lemon juice in a bowl until combined. Make sauce: Mix together tahini
17. lemon juice
18. water
19. and garlic in a bowl until smooth. Season with salt. Place pita bread rounds on serving plates. Spoon beef slices down the center of each pita. Top with salad
20. sauce
21. and tomatoes. Roll up the sides of pita bread around filling to serve.