

## Jackfruit Shawarma

---

- Total Time: 75 minutes
- Cook Time: 45 minutes
- Serves: 4

### Ingredients:

- 500g jackfruit
- 3 tbsp yogurt
- 2 tbsp olive oil
- 1 onion
- 1 tomato
- 1 packet MAGGI Shawarma Mix
- pita bread
- pickles
- tahini
- parsley

### Method:

- Preheat the oven to 200°/390°.
- In a pot, cover the jackfruit with water and bring to a boil. Simmer for 15 minutes. Set aside.
- Mix yogurt, olive oil, onion, tomato, and Maggi Shawarma mix in a bowl. Stir until well combined.
- Add the cooked jackfruit and mix until the jackfruit is thoroughly coated with the shawarma mix.
- Place the jackfruit shawarma mixture in a baking dish.
- Bake at 200°/390° for 30 minutes.
- To assemble: make a pita bread pocket, spread tahini sauce, and add the jackfruit shawarma mix, pickles, and parsley.
- Roll into a wrap, serve and enjoy!