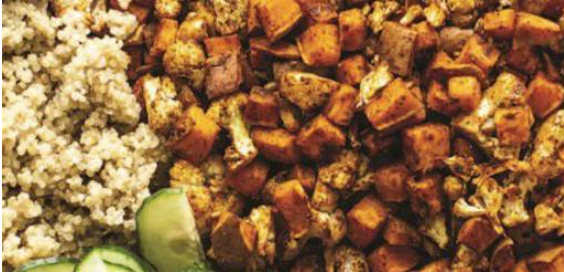


Sweet Potato Shawarma



Ingredients:

- 1 head of cauliflower, chopped tiny
- 2 medium sweet potatoes, cut into small pieces
- 1 medium purple onion, thinly sliced
- 1 bell pepper, any color
- 1 cup cherry tomatoes
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- 3 cloves garlic, minced
- 1 ½ teaspoon ground cumin
- 1 ½ teaspoon paprika
- ½ teaspoon ground ginger
- ¾ teaspoon dried oregano
- ½ teaspoon ground turmeric
- 1 pinch cayenne pepper
- ½ cup dry tri-color quinoa

4 cups lettuce, shredded

1 cup cucumber, sliced

1 cup red onion, sliced

⅓ cup tahini paste

1 tablespoon apple cider vinegar

Directions:

Preheat oven to 400° F . Line baking sheets with parchment paper. Mix cauliflower, sweet potato, onion, pepper, tomatoes, salt, pepper, garlic, cumin, paprika, ginger, oregano, turmeric, and cayenne, and toss.