

# Lincoln Brand

## Shaved Steak with Arugula and Mushrooms

- 1 pound LINCOLN BRAND shaved beef steak
- 2-3 cups of fresh arugula (you may use more as it shrinks during sautéing)
  - 1-2 cups of champignon mushrooms
    - 1/2 cup marsala wine
    - some salt and pepper
  - some extra virgin olive oil
  - juice of half a lemon



1. Saute the shaved beef steak with olive oil in a preheated pan for about 15 to 20 minutes, stirring occasionally. When it is half way through, add Marsala wine and juice of a lemon, some salt and pepper.
2. While the beef is being sauted, chop the mushrooms and fry them in a separate frying pan for about 5 to 8 minutes or until golden brown. Then add them to the beef.
3. Add arugula and saute for a minute or less. The beef and mushrooms have already soaked in wine and lemon, arugula just needs less time to just get mixed up.  
Serve right away!

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