

Lincoln Brand

Shaved Steak Tacos

- 1 pound LINCOLN BRAND shaved steak
 - 2 tbsp butter divided
 - 2 cloves garlic minced
 - 2 tbsp tomato paste
 - 2 tsp chili powder
 - 2 tsp sugar
 - 1 tsp smoked paprika
- 1/2 tsp red pepper flakes add more for more spice
 - 1/2 tsp salt
 - 1/3 cup light beer
- chopped avocado, lime juice, crumbled cotija cheese for topping
 - flour tortillas



- In a large, non-stick skillet over medium - high heat, melt one tablespoon of the butter. Add the shaved steak and cook, stirring often, until no longer pink. Remove the steak from the pan, leaving behind the juices.
- Over medium heat, add the remaining tablespoon of butter and melt. Add the garlic and cook, stirring often, until fragrant, about one minute.
- Add the tomato paste, chili powder, sugar, smoked paprika, red pepper flakes and salt. Cook, stirring often, for an additional minute.
- Stir in the beer and cook for a couple of minutes until smooth. Return the steak to the pan with the sauce and stir to combine and cook for a few minutes until heated through.
- Serve the steak with tortillas and toppings to make tacos.

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