



SHAVED STEAK WITH ARUGULA AND MUSHROOMS

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



PREP TIME
5 MINUTES



COOK TIME
20 MINUTES



SERVING SIZE
4 SERVINGS

- Sauté the shaved beef steak with olive oil in a preheated pan for about 5 to 7 minutes, stirring occasionally. When it is half way through, add Marsala wine and juice of a lemon, some salt and pepper.
- While the beef is being sautéed, 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.
- Add arugula and sauté 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!

