

Lincoln Brand



PREP TIME
5 MINUTES



COOK TIME
20 MINUTES



SERVING SIZE
5 SERVINGS

- 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 grilled tortillas and toppings to make tacos.

SHAVED STEAK TACOS

- 1LB 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 heat
- 1/2 tsp salt
- 1/3 cup light beer
- chopped avocado
- 1 lime
- 1 cup crumbled cotija cheese for topping
- 10 flour tortillas

