



# THE ingles TABLE

with Lindsay Moore  
**Lisbon Steak Frites**

## Shopping List

1. 1 Bag Frozen Crinkle Fries
2. 2 Tbsp Extra Virgin Olive Oil, divided
3. 2 lbs Fajita Steak Slices
4. 1 tsp Kosher Salt
5. ½ tsp Fresh Cracked Pepper
6. ½ Sweet Onion, Chopped
7. 3 Garlic Cloves, minced
8. ½ Cup Cilantro, chopped
9. ½ Cup Shrimp Sauce

## Cooking Instructions

1. Bake fries according to package instructions.
2. In a medium bowl, toss together 1 tablespoon of oil, steak, salt and pepper.
3. Heat large skillet over medium. Add remaining 1 tablespoon of oil until hot, then add onions and garlic, stirring frequently until fragrant (about 1 or 2 minutes).
4. Turn up heat and add steak to skillet. Sauté until steak is cooked through (about 5 - 7 minutes). Fold in ½ of the cilantro.
5. Divide fries evenly among plates. Top each dish of fries with steak and a drizzle of shrimp sauce. Garnish with remaining cilantro

