



# CHIMICHURRI BBQ SHREDDED BEEF SANDWICH

by Chef David Cocker

## USING: REUVEN FULLY COOKED SHREDDED BEEF

Prep & Cook Time: 30 minutes

Servings: 5

### INGREDIENTS

1 tbsp (15 ml) vegetable oil  
1/2 white onion, finely diced  
2 garlic cloves, minced  
1 tsp (5 ml) crushed red chili peppers  
1 tsp (5 ml) cumin  
12 oz (355 ml) pilsner style beer  
1 cup (250 ml) beef stock  
15 oz (425 g) Reuven Fully Cooked Shredded Beef (Product Code B03740)

5 pcs pretzel bun, toasted

### Chimichurri

1/4 cup (60 ml) olive oil  
1 tbsp (15 ml) red wine vinegar  
1/4 cup (60 ml) parsley, finely chopped  
1/4 cup (60 ml) cilantro, chopped  
2 cloves garlic, minced  
1/2 pc red chili pepper, minced (cayenne or bird's eye)  
1 tsp (5 ml) dried oregano  
Salt & pepper

### PREPARATION

In a stainless-steel bowl, combine all ingredients for the chimichurri. Season to taste and set aside.

In a sauté pan over medium heat, add oil, onion, cumin, chilies and garlic cook for 2 minutes. Add Reuven Fully Cooked Shredded Beef and heat for 3-4 minutes to brown. Add beer and stock, stir and continue to heat for 5-10 minutes.

Open and toast the pretzel buns. Layer on beef mixture and chimichurri on the bottom half, top with remaining half.

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