



Peruvian Beef Stir-Fry

with Potatoes and Cilantro



20-30min



2 Servings

In Peru, it's typical to find french fries mixed into the Lomo Saltado—a type of beef stir-fry with tomatoes and onions—but we think oven fries do the job just as well! Tender sirloin steaks are sliced into strips and given a quick dip in a cumin-coriander marinade before cooking. Pickled jalapeños add a bit of spice, which might be too much for some, so feel free to serve them on the side! Coo...

What we send

- ½ lb russet potatoes
- red bell pepper
- ¼ oz ground cumin
- red onion
- plum tomatoes
- ¼ oz ground coriander
- fresh cilantro
- 2 oz pickled jalapeños
- 10 oz beef strips

What you need

- coarse kosher salt
- freshly ground pepper
- garlic

Tools

- large skillet
- rimmed baking sheet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 665kcal, Fat 42g, Carbs 38g, Protein 35g



1. Roast potatoes

Preheat the oven to 450°F; position a rack in the upper third. Peel **potatoes**, cut into ½-inch sticks, lengthwise. Transfer to a large bowl, toss with **1½ tablespoons oil**, and **¼ teaspoon each salt and pepper**. Spread out on a rimmed baking sheet in an even layer; roast until browned and crispy, tossing halfway through, about 25 minutes. Don't wipe out the bowl.



2. Prep ingredients

Meanwhile, halve **pepper**, remove stem, core and seeds, and thinly slice. Trim ends from **onion**, then halve, peel, and thinly slice. Peel and thinly slice **1 large clove garlic**. Chop **tomato**.



3. Marinate the steaks

Very thinly slice **steaks** across the grain and add to the reserved bowl. Add **cumin, coriander, bell pepper, onion, and sliced garlic**. Add **1 tablespoon oil** and **¼ teaspoon salt** and toss to coat. Let the beef marinate for 5 minutes.



4. Stir-fry steak & veggies

Heat **1 tablespoon oil** in a large skillet over high. Add marinated **steak, bell pepper, onion, and garlic** and stir-fry until lightly charred, 8-10 minutes. Reduce heat if browning too quickly. Add **potatoes and tomato**, and season with **salt and pepper**. Stir-fry until **tomato** begins to break down, about 2 minutes.



5. Chop cilantro

Trim tough stems from **cilantro** and coarsely chop leaves and tender stems.



6. Garnish & serve

Chop **half of the jalapeños** (save rest for own use). Transfer **steak and vegetables** to a platter and garnish with **cilantro and jalapeños**. Enjoy!