

DINNERLY



Peruvian Stir-Fried Steak with Baked Fries & Sticky Rice



40-50min



2 Servings

Lomo saltado, a popular Peruvian stir-fry, turns sliced steak, onions, tomatoes, peppers, and french fries into one seriously crave-worthy meal. High heat and fast cooking gives you deliciously charred flavors that pair well with a simple side of sticky rice. Serve the fries alongside or mix them right into the stir-fry! We've got you covered!

WHAT WE SEND

- 1 potato
- ½ lb pkg sirloin steak
- 3 oz stir-fry sauce ^{1,6}
- 1 red onion
- 2 oz tri-colored sweet peppers ¹⁷
- 1 plum tomato
- ¼ oz fresh cilantro
- 2 (7.4 oz) sticky white rice

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)

TOOLS

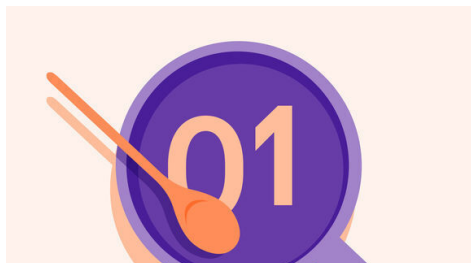
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- microwave

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 33g, Carbs 117g, Protein 28g

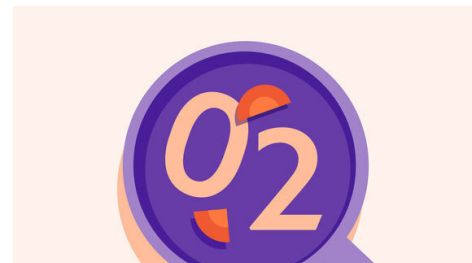


1. Cook fries

Preheat oven to 450°F with a rack in the center.

Scrub **potato**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**. Bake on center oven rack until browned and crisp, 30–35 minutes.

Meanwhile, cut **steak** across the grain into ½-inch thick strips.

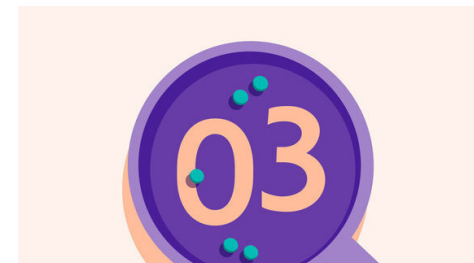


2. Prep ingredients

Toss **steak** in a small bowl with 1 **tablespoon stir-fry sauce**, 1 **teaspoon salt**, and ½ **teaspoon pepper**.

Cut **half the onion** into ½-inch thick wedges. Cut **tomato** into ¾-inch thick wedges. Finely chop **half the peppers**. Finely chop 1 **teaspoon garlic**. Coarsely chop **cilantro leaves and stems**.

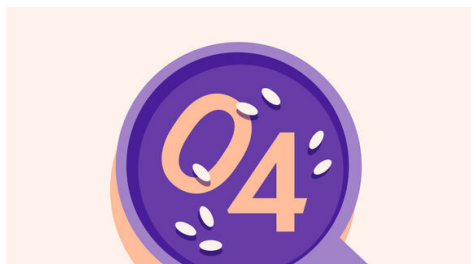
Stir together **remaining stir-fry sauce** and 1 **tablespoon vinegar**.



3. Stir-fry steak & onions

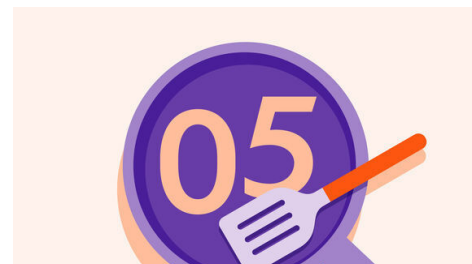
In a medium heavy skillet, heat 1 **tablespoon oil** over high until heavily smoking. Add **steak**; spread into a single layer. Cook until well seared and charred, 30–60 seconds per side. Transfer to a plate.

In same skillet, heat 1 **tablespoon oil** over high until smoking. Add **onions**; cook, stirring and tossing, until browned in spots and crisp-tender, 1–2 minutes. Transfer to same plate.



4. Stir-fry tomatoes

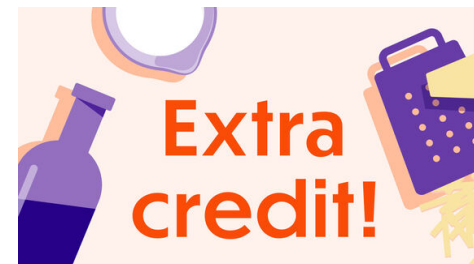
In same skillet, heat 1 **tablespoon oil** over high until smoking. Add **tomatoes** and sear until blistered and lightly browned on the bottom but still hold their shape, 30–60 seconds. Add **chopped garlic and peppers**; cook, stirring frequently, until fragrant, 15–30 seconds.



5. Finish & serve

Add **steak and any accumulated juices, onions, and stir-fry sauce mixture**. Cook, stirring and tossing, until combined. Off heat, stir in **cilantro**. Season to taste with **salt** and **pepper**. Cook **rice** according to package instructions.

Serve **stir-fried steak** with **fries** mixed in or served alongside with **rice**. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.