

DINNERLY



Peruvian Stir-Fried Steak

with Baked Fries & Ready to Heat Jasmine 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 ready to heat jasmine 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 ^{1,2}
- 1 red onion
- 2 oz tri-colored sweet peppers
- 1 plum tomato
- ¼ oz fresh cilantro
- 8.8 oz ready to heat jasmine 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

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 35g, Carbs 92g, Protein 26g



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.

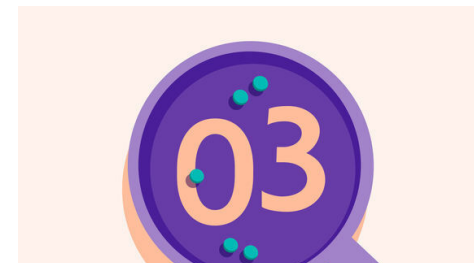


2. Prep ingredients

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**.

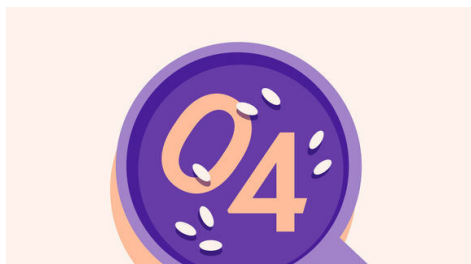
Stir together **remaining stir-fry sauce** and 1 **tablespoon vinegar**.



3. Stir-fry steak & onions

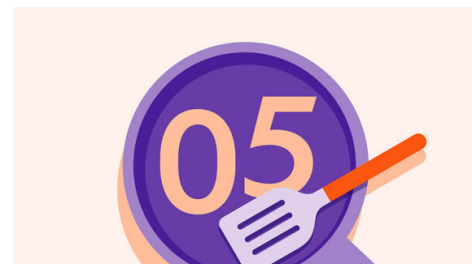
In a medium heavy skillet, heat 1 **tablespoon oil** over high until heavily smoking. Add **steak**; spread into a single layer. Cook until well seared and charred, 30–60 seconds per side. Transfer to a plate.

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

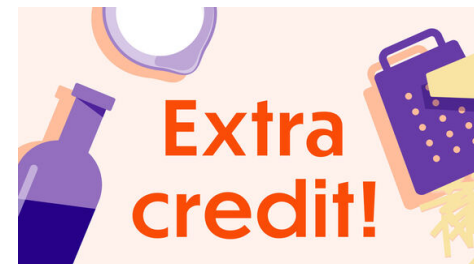
In same skillet, heat 1 **tablespoon oil** over high until smoking. Add **tomatoes** and sear until blistered and lightly browned on the bottom but still hold their shape, 30–60 seconds. Add **chopped garlic and peppers**; cook, stirring frequently, until fragrant, 15–30 seconds.



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**. Transfer **rice** to a bowl; cover and microwave on high until steaming, 1–2 minutes.

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



6. Rate your plate!

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