

Lomo Saltado

Peru's sizzling chifa beef stir-fry

PREP 15 MIN • COOK 25 MIN • SERVES 4

INGREDIENTS

Ingredients

- 1.5 lbs sirloin or tenderloin, cut into thick strips
- 3 tbsp soy sauce
- 2 tbsp red wine vinegar
- 1 tbsp aji amarillo paste (or 1 fresh yellow chili, minced)
- 1 large red onion, cut into thick wedges
- 3 roma tomatoes, cut into wedges
- 3 cloves garlic, minced
- 1 lb fries (fresh-cut and fried, or good frozen fries cooked crisp)
- 3 tbsp neutral oil, divided
- Fresh cilantro, chopped
- Salt and black pepper
- Cooked white rice, to serve

METHOD

1. Make the fries - Cook the fries until deep golden and crisp (fryer, oven, or air fryer). Keep them hot.
2. Season the beef - Pat the beef strips completely dry and season with salt and pepper just before cooking.
3. Sear in batches - Heat half the oil in a wok or wide skillet until smoking. Sear the beef in two batches, 1-2 minutes per batch, until charred outside and medium within. Remove.
4. Stir-fry the vegetables - Add remaining oil. Toss in onion and garlic for 1 minute, then tomatoes and aji amarillo for 1 minute more - the vegetables should stay firm.
5. Bring it together - Return the beef with its juices. Pour soy sauce and vinegar down the hot side of the pan so they sizzle and reduce. Toss for 30 seconds.
6. Finish with the fries - Turn off the heat, fold in the hot fries, and shower with cilantro. Serve immediately alongside white rice.

Tip • Sear the beef in two batches - a crowded pan steams the meat instead of charring it.