



LOMO SALTADO, courtesy of Monica Rodas

Lomo Saltado is a popular, traditional **Peruvian** dish, a stir fry that typically combines marinated strips of sirloin (or another beef steak) with onions, tomatoes, French fries, and other ingredients: and is typically served with rice. The dish originated as part of the “**chifa**” tradition, the Chinese cuisine of Peru, though its popularity has made it part of the mainstream culture.

Ingredients

for 4 servings

- 2 tablespoons vegetable oil, divided
- 1 lb sirloin steak, cut into strips
- salt, to taste
- black pepper, to taste
- ½ red onion, sliced
- 1 medium tomato, sliced
- 2 cloves garlic, minced
- 1 tablespoon aji amarillo paste
- 2 tablespoons soy sauce
- 1 tablespoon white vinegar
- 1 tablespoon fresh cilantro, chopped
- 1 lb french fries, cooked, hot
- white rice, cooked, for serving, optional



Preparation

1. Heat 1 tablespoon of oil in a large pan over high heat. Add the steak, season with salt and pepper, and cook until browned, 5-6 minutes. Remove from the pan.
2. Heat the remaining tablespoon of oil in the same pan, then add the red onion and cook for about 5 minutes, until softened and browned. Add the tomato, garlic, and aji amarillo paste, and cook for another 5-7 minutes, until the tomatoes have released some of their juices, but are still intact.
3. Add the soy sauce and vinegar and stir to combine, let cook for 1 minute.
4. Add the steak, fries, and cilantro. Toss gently to coat the fries in the sauce.
5. Serve with rice, if desired.
6. Enjoy!