



Peruvian Lomo Saltado

Oscar · 29/09/2024



Prep Time

1 hr 10 mins

Dificult

Medium

Servings

4

Description

This lomo saltado recipe is a traditional and very easy dish to make I might add that its also very popular with finicky kids and adults

Ingredients

- - 1 (16 ounce) package frozen French fries - 2 tablespoons vegetable oil - 1 pound beef tri tip
- sliced 1/8 to 1/4 inch thick - salt and pepper to taste - 1 large onion
- sliced into strips - 3 large tomatoes
- peeled
- seeded
- and sliced into strips - 1 yellow chili pepper (preferably Peruvian aji amarillo) - ¼ cup distilled white vinegar - 1 dash soy sauce to taste - 2 tablespoons chopped fresh parsley

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Arrange frozen French fries in a single layer on an ungreased cookie sheet. Bake in the preheated oven until light golden
2. 22 to 24 minutes. Meanwhile
3. heat 2 tablespoons oil in a frying pan over medium-high heat. Season sliced beef with salt and pepper. Cook and stir beef in hot oil until just cooked and the juices release. Use a slotted spoon to transfer beef to a plate. Cook and stir onions in beef drippings in the pan until translucent
4. 3 to 4 minutes. Stir in tomato and aji amarillo; cook until tomato softens. Pour in vinegar and soy sauce. Add French fries and beef to the pan. Cover and cook until beef is cooked through
5. about 3 minutes. Season with salt and pepper; sprinkle with chopped parsley to serve.