

## Lomo Saltado Peruvian Steak StirFry

Oscar · 29/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

1 hr 50 mins

### Description

I've never been a big stirfry guy but when it comes to lomo saltado I make an exception First of all its Peruvian and I love to eat anything Peruvian But its also a stirfry that features not only meat and vegetables but also French fries Serve with steamed white rice and garnish with cilantro if so desired

### Ingredients

- - 1 ¼ pounds top sirloin steak - 3 tablespoons soy sauce
- divided - 1 teaspoon white sugar - 6 tablespoons olive oil
- divided - 1 (16 ounce) package frozen crinkle-cut French fries - 1 ½ cups sliced red onion - 1 medium orange bell pepper
- sliced - 1 habanero pepper
- seeded and minced - ½ cup sliced green onion - kosher salt to taste - 2 cloves garlic
- minced - 1 teaspoon minced fresh ginger root - 4 medium roma (plum) tomato - ¼ cup white vinegar - ¼ cup chopped fresh cilantro

### Instructions

1. Slice beef horizontally into 1/4-inch strips and transfer into a mixing bowl. Add 1 tablespoon of soy sauce
2. and the sugar. Mix well and place in the refrigerator for at least 1 hour; longer is fine. Preheat an oven to 200 degrees F (90 degrees C). Line a sheet pan with a silicone liner (such as Silpat®). Heat 2 tablespoons olive oil in a large
3. nonstick skillet over medium-high heat. Add French fries and cook until golden and crisp
4. 5 to 7 minutes. Transfer to the prepared pan and place in the preheated oven to keep warm. Heat 2 tablespoons olive oil in the same skillet over high heat until the oil begins to smoke. Sear the beef strips in 2 or 3 smaller batches
5. until browned but still pink in places
6. for 1 to 2 minutes per batch. You don't want to cook the meat all the way through
7. as it will finish cooking with the vegetables later. As each batch of beef is browned
8. transfer to a plate or bowl
9. and reserve. Place the skillet back over high heat
10. and add remaining 2 tablespoons olive oil. Transfer in red onion
11. bell pepper
12. habanero
13. and green onion
14. along with a large pinch of salt. Cook
15. stirring
16. until the onions and peppers just begin to soften
17. 3 to 5 minutes. Add garlic and ginger to the pan; cook and stir for 1 minute. Add tomato wedges and cook
18. stirring
19. until they begin to soften and start to release their juices
20. about 3 minutes. Add remaining 2 tablespoons of soy sauce
21. white vinegar
22. and the browned beef into the pan
23. along with any accumulated juices
24. and stir to combine. Stir cilantro and crispy
25. cooked French fries into the pan
26. tossing everything to combine. Taste for salt and adjust if needed. Serve immediately. Chef John Chef's Notes If you wanted to splurge
27. you could use a nicer cut of meat
28. such as a filet
29. New York strip
30. or skirt steak. I like to use frozen
31. crinkle-cut fries
32. but any kind will do. You can serve the fries on the side of this dish to keep them from getting soggy
33. but I've heard that the real players always serve them in it.