

✂ YIELD: SERVES 4-5

Lomo Saltado (Peruvian Beef Stir Fry)

prep time: 15 MINUTES

cook time: 10 MINUTES

additional time: 5 MINUTES

total time: 30 MINUTES

Peruvian beef stir fry (Lomo Saltado) is quick and delicious to make at home. It's made using thinly sliced steak and stir-fried with onions and tomatoes. Lomo Saltado can have french fries mixed into the stir fry or served on the side, and I can't think of a better way to eat steak and potatoes together!

Ingredients

- 1 pound beef (filet mignon, sirloin, skirt steak, or flank steak) cut into thin slices
- 5 tablespoons low sodium soy sauce
- 5 cloves garlic, minced or grated
- 1 tablespoon EACH: oyster sauce AND red wine vinegar
- 1 tablespoon Aji Amarillo paste
- 1 teaspoon cornstarch
- 1 medium red onion, sliced into 1/2 inch wedges
- 3 Roma tomatoes, seeds removed and sliced into 1/2 inch wedges
- Sliced scallions/chopped cilantro, for serving
- Oil, for cooking
- Cooked French fries + rice, for serving



Instructions

- 1 **MARINATE:** Add 1 tablespoons soy sauce and roughly half the garlic, to the thinly sliced beef and allow for the beef to marinate for 5-7 minutes. If you're using a particularly tough cut of meat, consider adding 1/4 teaspoon of baking soda along with the soy sauce and let it marinate for 30 minutes.
- 2 **SAUCE:** In a small bowl, combine the remaining 4 tablespoons soy sauce, oyster sauce, red wine vinegar, Aji Amarillo paste, and cornstarch. Whisk to combine and set aside.
- 3 **STIR FRY:** Add about a tablespoon of cooking oil to a hot cast iron pan or wok until it shimmers. Brown the beef for roughly 1-2 minutes flipping as needed to cook evenly. You might want to do this in batches if the pan you're working with is small. You want the beef to sear, not steam! Remove to a plate. Add another tablespoon of oil if the pan is dry. Add the onions and sauce them for 1 minute before adding the remaining garlic and tomatoes. Continue to sauté for 1 minute,

then add the beef back into the pan. You'd also add the French fries here if you wanted to cook them with the sauce. Drizzle with the prepared sauce and toss to combine. Top with sliced scallions or chopped cilantro (or both) and serve warm with rice and with French fries (if you want them crispy!)

Notes

Make sure you cut the steak against the grain. For detailed instructions on how to do so, see post.

If you can't find Aji Amarillo, you can blend 1/4 of a serrano with 1/4 of yellow bell pepper. It's not exactly the same thing but something similar.

<https://littlespicejar.com/lomo-saltado/>

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