

Lomo Saltado

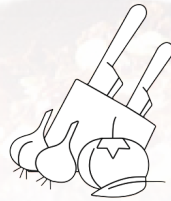
(Peruvian Stir-fry)

Prep Time: 30 minutes

Cook Time: 20 minutes

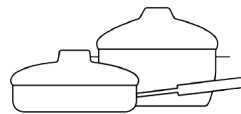
Servings: 4

Fun Fact: One of the most popular dishes in Peruvian cuisine, Lomo Saltado blends Peruvian and Asian flavors.



Ingredients

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| 1 (16 oz.) package of frozen french fries | 3 large tomatoes, peeled, seeded, and sliced |
| Vegetable oil (as needed) | 1 yellow chili pepper (preferably Peruvian aji amarillo) |
| 1 pound beef tri-tip, sliced 1/8-inch thick | 1/4 cup distilled white vinegar |
| Salt and pepper | 1 dash of soy sauce |
| 1 large onion, sliced into strips | 2 tablespoons of fresh parsley, chopped |



Directions

1. Prepare french fries according to package directions.
2. While the french fries are cooking, heat oil in a frying pan over medium-high heat.
3. Season sliced meat with salt and pepper.
4. Fry meat until cooked.
5. Remove meat from the frying pan and cook onions, with additional oil if needed, until they are transparent.
6. Stir in tomato and aji amarillo. Cook until tomato softens.
7. Pour in vinegar and soy sauce.
8. Add french fries, cover, and cook until the beef is done, about 3 minutes.
9. Season with salt and pepper and sprinkle chopped parsley to serve.