

CAFE THOMPSON RECIPE

PERUVIAN LOMO SALTADO

SERVES 4



INGREDIENTS

- 1 1/2 pounds sirloin steak, cut into strips
- 1 teaspoon ground cumin
- 2 teaspoons kosher salt
- 4 tablespoons distilled white vinegar
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon coarse black pepper
- 4 tablespoons soy sauce
- 1/2 cup red onion, julienned
- 1 piece Ají Amarillo chili pepper, fine julienned
- 1 teaspoon fresh garlic puree
- 2 Roma tomatoes, quartered
- 1/2 cup beef stock
- 1 cup fresh cilantro leaves
- 1/4 teaspoon ground oregano
- 3 ounces french fries

DIRECTIONS

Marinate the sirloin steak in the cumin, salt, 4 tablespoons of vinegar, 1 tablespoon of olive oil, black pepper and soy sauce for 10 minutes before cooking.

Bring 1 tablespoon of olive oil to a very high heat in a saute pan. Strain and remove the steak strips from the marinade and fry them over high heat for around 4 to 5 minutes or until sealed.

Add the onion, ají Amarillo chili pepper and garlic paste to the pan. Fry for 1 minute while continuously moving the sauté pan and add the beef stock.

Add the tomatoes and fry the ingredients in the pan for 30 seconds. Finally, add the ground oregano and french fries, tossing everything for another 10 seconds to integrate all the ingredients.

Serve immediately with white rice and french fries. Garnish with the cilantro leaves.

Side dishes

Steamed White Rice • French Fries

