

# Lomo Saltado Kavurma

Authentic Peruvian Lomo Saltado recipe - tender beef strips stir-fried with onions, tomatoes, and french fries. Ready in 25 minutes!

10	15	25	4	Medium
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Lomo Saltado Kavurma

## Malzemeler

- 2 cup sunflower oil
- 500 g steak
- 1 red onion
- 1 tomato
- 2 clove garlic
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp cilantro (coriander)
- 2 potato
- 0 salt
- 0 black pepper
- 1 tbsp aji amarillo paste

## Yapılı???

- Prepare the ingredients**

Cut 500g beef into thin strips about 1/4 inch thick. Slice 1 red onion into thick strips. Cut 1 tomato into 6-8 wedges. Mince 2 garlic cloves.
- Cook the french fries**

Heat oil in a deep pan to 180°C (350°F). Fry 2 cups of potato strips until golden brown and crispy, about 5-6 minutes. Transfer to paper towels and season with salt.
- Sear the beef**

Heat 1 tablespoon oil in a large wok or skillet over high heat until smoking. Add beef strips in a single layer and sear for 2-3 minutes until browned but still pink inside. Transfer to a plate.
- Cook the aromatics**

Add 1 tablespoon oil to the same pan. Add onion strips and cook for 3-4 minutes until slightly softened but still crisp. Add minced garlic and cook for 30 seconds until fragrant.
- Add tomatoes and sauce**

Add tomato wedges and 1 tablespoon aji amarillo paste to the pan. Cook for 2 minutes until tomatoes begin to soften but still hold their shape.

## 6 **Build the flavor base**

Add 2 tablespoons soy sauce and 1 tablespoon vinegar to the pan. Stir and cook for 1 minute until the sauce reduces slightly and coats the vegetables.

## 7 **Combine and finish**

Return the seared beef to the pan along with the crispy french fries. Toss everything together gently for 1-2 minutes until heated through and coated with sauce. Season with salt and pepper to taste and serve immediately.

## ?puçlar?

---

Partially freeze the beef for 30 minutes before slicing to make cutting thin, even strips much easier.

Bring the beef to room temperature before cooking to ensure even searing and prevent the meat from becoming tough.

Cook the beef just until browned but still slightly pink inside, as it will continue cooking when returned to the pan with other ingredients.

Use the highest heat setting your stove allows and cook ingredients in batches to maintain proper temperature and prevent steaming.

Don't overcook the tomatoes - they should release some juice but still hold their shape to avoid a mushy texture.

Make sure your french fries are completely drained of excess oil before adding them to prevent the dish from becoming greasy.

Have all ingredients prepped and ready before starting to cook, as the actual cooking process happens very quickly at high heat.

Use a large wok or skillet to give ingredients plenty of room to move around and cook evenly without overcrowding.