

Lomo Saltado

Authentic Peruvian Lomo Saltado recipe - tender beef stir-fried with onions, tomatoes, and french fries in savory soy sauce. Easy 25-minute meal!

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Lomo Saltado

Ingredients

- 2 cup sunflower oil
- 1 lb steak
- 0.5 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

Instructions

1 Prepare ingredients

Cut 1 lb beef sirloin into strips about 1/2 inch thick against the grain. Cut 1/2 red onion into thick strips. Cut 1 large tomato into 8 wedges. Mince 2 cloves garlic finely.

2 Cook the rice

Rinse 2 cups jasmine rice until water runs clear. Add rice and 3 cups water to a pot, bring to a boil, then reduce to low heat and cover. Simmer for 18 minutes until tender and water is absorbed.

3 Prepare french fries

Peel and cut 2 large russet potatoes into 1/2-inch thick fries. Heat oil to 350°F (175°C) in a large pot. Fry potato strips in batches for 3-4 minutes until golden brown and crispy. Drain on paper towels and season with salt.

4 Sear the beef

Heat 1 tablespoon vegetable oil in a large wok or skillet over high heat until smoking. Add beef strips in a single layer and cook without stirring for 2-3 minutes until browned. Flip and cook 1-2 minutes more until browned but still medium-rare inside.

5 Remove beef to a plate and season with salt and pepper. Add remaining 1 tablespoon oil to the same pan.

6 Cook vegetables

Add red onion strips to the hot pan and stir-fry for 2-3 minutes until slightly charred but still crisp. Add minced garlic and cook 30 seconds until fragrant.

7 Add tomato wedges and cook 2 minutes until they start to soften but still hold their shape.

8 Finish the dish

Return beef to the pan along with 2 tablespoons soy sauce and 1 tablespoon red wine vinegar. Toss everything together for 1 minute to coat with sauce.

9 Add the crispy fries and chopped cilantro to the pan. Toss gently for 30 seconds to warm through and combine. Serve immediately over the cooked rice.

Tips

Partially freeze the beef for 30 minutes before slicing - this makes cutting thin, even strips much easier and ensures professional-looking results.

Allow beef to come to room temperature for 15-20 minutes before cooking to ensure even searing and prevent tough, overcooked meat.

Use the highest heat your stove can provide and ensure your pan is smoking hot before adding ingredients - this creates the signature "wok hei" flavor.

Cut all vegetables uniformly to ensure even cooking times and professional presentation in the final dish.

Don't overcrowd the pan when searing beef - work in batches if necessary to maintain high heat and proper browning.

Add tomatoes last among the vegetables and cook just until they start to soften but still hold their shape to avoid mushiness.

Make your own french fries if possible - they hold up better to the sauce than frozen varieties and add authentic texture.

Toss everything together quickly at the end - prolonged cooking after combining will make vegetables mushy and overcook the beef.