

Lomo Saltado

Ingredients

for 2 servings

- 3 tablespoons vegetable oil
- 1/2 lb sirloin steak, cut into strips
- salt, to taste
- black pepper, to taste
- 1 red onion, sliced
- 3 tomatos, sliced
- 2 cloves garlic, minced
- 3 tablespoons soy sauce
- 1 lb french fries, cooked, hot
- white rice, cooked, for serving

Preparation

1. Heat 1 tablespoon of oil in a large pan over high heat. Add the steak, season with salt and pepper, and cook until browned, 5-6 minutes.
2. Heat the remaining tablespoon of oil in the same pan, then add the red onion and cook for about 5 minutes, until softened and browned. Add the tomato, and garlic, and cook for another 5-7 minutes, until the tomatoes have released some of their juices, but are still intact.
3. Add the soy sauce and stir to combine, let cook for 1 minute.
4. Add the fries on the oven for 10 min in 400F
5. Serve with rice (add corn, carrots and peas), optional
6. Enjoy!