



## Peruvian Beef Stir-Fry

with Potatoes and Cilantro



20-30min



2 Servings

In Peru, it's typical to find french fries mixed into the Lomo Saltado—a type of beef stir-fry with tomatoes and onions—but we think oven fries do the job just as well! Tender sirloin steaks are sliced into strips and given a quick dip in a cumin-coriander marinade before cooking. Pickled jalapeños add a bit of spice, which might be too much for some, so feel free to serve them on the side! Coo...

## What we send

- russet potatoes
- red bell pepper
- garlic
- ground cumin
- red onion
- plum tomatoes
- sirloin steak
- ground coriander
- fresh cilantro

## What you need

- coarse kosher salt
- freshly ground pepper

## Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 665.0kcal, Fat 42.8g, Proteins 35.7g, Carbs 38.9g



### 1. Roast potatoes

Preheat the oven to 450°F; position a rack in the upper third. Peel **potatoes**, cut into ½-inch sticks, lengthwise. Transfer to a large bowl, toss with **1½ tablespoons oil**, and **¼ teaspoon each salt and pepper**. Spread out on a rimmed baking sheet in an even layer; roast until browned and crispy, tossing halfway through, about 25 minutes. Don't wipe out the bowl.



### 4. Stir-fry steak & veggies

Heat **1 tablespoon oil** in a large skillet over high. Add marinated **steak, bell pepper, onion**, and **garlic** and stir-fry until lightly charred, 8-10 minutes. Reduce heat if browning too quickly. Add **potatoes** and **tomato**, and season with **salt** and **pepper**. Stir-fry until **tomato** begins to break down, about 2 minutes.



### 2. Prep ingredients

Meanwhile, halve **pepper**, remove stem, core and seeds, and thinly slice. Trim ends from **onion**, then halve, peel, and thinly slice. Peel and thinly slice **1 large clove garlic**. Chop **tomato**.



### 5. Chop cilantro

Trim tough stems from **cilantro** and coarsely chop leaves and tender stems.



### 3. Marinate the steaks

Very thinly slice **steaks** across the grain and add to the reserved bowl. Add **cumin, coriander, bell pepper, onion**, and **sliced garlic**. Add **1 tablespoon oil** and **¼ teaspoon salt** and toss to coat. Let the beef marinate for 5 minutes.



### 6. Garnish & serve

Chop **half of the jalapeños** (save rest for own use). Transfer **steak** and **vegetables** to a platter and garnish with **cilantro** and **jalapeños**. Enjoy!