




Lomo Saltado-Inspired Steak

with Aji Verde

Keto Special

Optional Spice

30 Minutes



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-  Beef Steak
-  Green Bell Pepper
-  Sweet Bell Pepper
-  Roma Tomato
-  Smoked Paprika-Garlic Blend
-  Lime
-  Soy Sauce
-  Mayonnaise
-  Red Wine Vinegar
-  Cilantro
-  Shallot
-  Garlic, cloves
-  Red Chili Pepper

HELLO AJI VERDE

Our version of this Peruvian sauce is made with chili peppers, lime, cilantro and mayo!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Heat Guide for Step 2:

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

Bust out

Measuring spoons, zester, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Green Bell Pepper	1	2
Sweet Bell Pepper	1	2
Roma Tomato	1	2
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Lime	1	2
Soy Sauce	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Shallot	50 g	100 g
Garlic, cloves	2	4
Red Chili Pepper 🌶️	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep

- Core, then cut **both peppers** into ¼-inch strips.
- Peel, then thinly slice **shallot**.
- Cut **tomato** into ½-inch cubes.
- Peel, then mince or grate **garlic**.



Cook peppers

- While **steaks** rest, reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **peppers** and **shallots**. Cook, stirring often, until tender-crisp, 3-4 min.
- Add **soy sauce**, **tomatoes**, **garlic**, **Smoked Paprika-Garlic Blend** and **vinegar**. Cook, stirring often, until **tomatoes** have softened, 1-2 min.



Finish prep and make aji verde

- Roughly chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!)
- Add **lime juice**, **mayo**, **half the cilantro**, ¼ **tsp chili** and ¼ **tsp** (½ tsp) **lime zest** to a small bowl. (**Note:** Reference heat guide.)
- Season with **salt** and **pepper**, then stir to combine. Set aside.



Finish and serve

- Thinly slice **steaks**.
- Divide **steaks** and **peppers** between plates. Sprinkle **remaining cilantro** over top.
- Drizzle **aji verde** over **steaks**.

Dinner Solved!



Cook steaks

- Pat **steaks** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- When **steaks** are done, remove from heat and transfer to a plate.
- Loosely cover with foil and set aside to rest for 2-3 min.



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