

Lomo Saltado-Inspired Steak

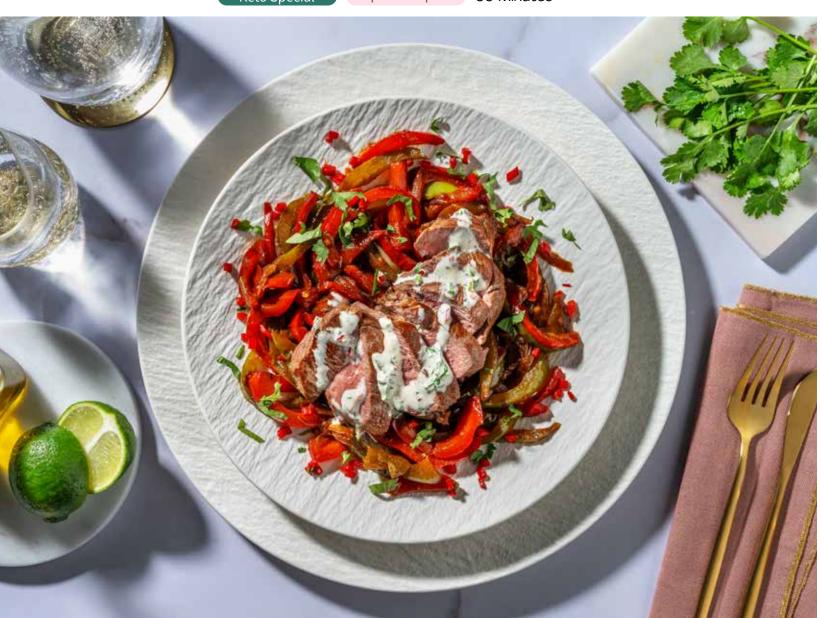
with Aji Verde

Keto Special

Optional Spice

30 Minutes









Beef Steak

Green Bell Pepper





Sweet Bell Pepper

Roma Tomato





Smoked Paprika-Garlic Blend

irkaid





Soy Sauce

Mayonnaise





Red Wine Vinegar

Cilantro





Shallot

Garlic, cloves



Red Chili Pepper

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Heat Guide for Step 2:

- Mild: 1/8 tsp (1/4 tsp) • Spicy: ½ tsp (1 tsp)
- Medium: ¼ tsp (½ tsp) • Extra-spicy: 1 tsp (2 tsp)

Bust out

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

Ingredients

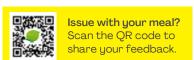
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|--------------------------------|----------|----------|
| | 2 Person | 4 Person |
| Beef Steak | 285 g | 570 g |
| Green Bell Pepper | 1 | 2 |
| Sweet Bell Pepper | 1 | 2 |
| Roma Tomato | 1 | 2 |
| Smoked Paprika-Garlic Blend | 1 tbsp | 2 tbsp |
| 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 1/4-inch strips.
- Peel, then thinly slice **shallot**.
- Cut tomato into 1/2-inch cubes.
- Peel, then mince or grate garlic.



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, 1/4 tsp chili and 1/4 tsp (1/2 tsp) lime zest to a small bowl.(Note: Reference heat guide.)
- Season with salt and pepper, then stir to combine. Set aside.



• Pat **steaks** dry with paper towels. Season all

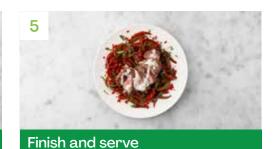
over with **salt** and **pepper**.

- Heat a large non-stick pan over mediumhigh 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.



Cook peppers

- While **steaks** rest, reheat the same pan over medium-high.
- When hot, add 1/2 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.



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

Dinner Solved!