



Lomo Saltado-Inspired Steak with Aji Verde

Keto Special 30 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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

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
Double Beef Steak	570 g	1140 g
Green Bell Pepper	1	2
Sweet Bell Pepper	1	2
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	1	2
Garlic, cloves	2	4
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.



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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** (½ **tsp**) **chili** and ¼ **tsp** (½ **tsp**) **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

If you've opted for **double steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **steak**. Work in batches, if necessary.



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 steak

- 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, 2-3 min.