

Lomo Saltado-Inspired Steak

with Aji Verde

Keto Special

30 Minutes





Beef Steak





Green Bell Pepper



Sweet Bell Pepper



Tomato



Garlic Blend

Soy Sauce







Mayonnaise



Cilantro



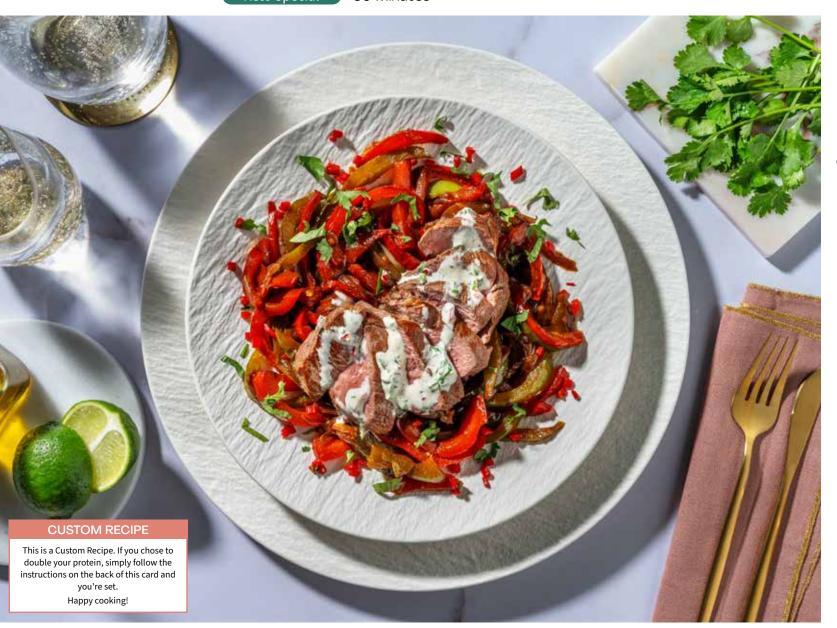
Garlic, cloves



Red Wine Vinegar



Chili Pepper



Start here

Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

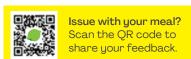
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	2 Person	4 Person
Beef Steak	285 g	570 g
Double Beef Steak	570 g	1140 g
Green Bell Pepper	1	2
Sweet Bell Pepper	1	2
Tomato	1	2
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Lime	1	2
Soy Sauce	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	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.





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, 1/4 tsp (1/2 tsp) chili and 1/4 tsp (1/2 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!



- 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, 2-3 min.