

## MORTON & BASSETT SPICES®

# *Lomo Saltado, Peruvian Stir Fry*



- 3 tablespoons olive oil
- 1 pound sirloin steak, sliced into strips
- 1 tomato, sliced into large chunks
- 1 teaspoon Morton & Bassett Ground Ancho Chile
- 1 teaspoon Morton & Bassett Chipotle Chili Powder
- 1 teaspoon Morton & Bassett Turmeric
- ½ red onion, sliced
- 4 cloves garlic, rough chopped
- 2 tablespoons soy sauce
- 1 tablespoon white vinegar
- 1 pound french fries, cooked
- 1 tablespoon cilantro, rough chopped
- salt, to taste
- white rice for serving, if desired

In a pan, add 2 tablespoons of olive oil over medium high heat. Add steak strips, cooking until the steak has browned, about 5-7 minutes. Salt, and set aside.

In the same pan, add remaining olive oil, red onion, and tomato. Cook over medium heat. Add M&B Ground Ancho Chile, M&B Chipotle Chili Powder, and M&B Turmeric. After 3-4 minutes, add fresh garlic, soy sauce, and white vinegar. Sauté for 4-5 minutes.

Add steak strips back into the pan with your onions and tomatoes. Toss in cooked french fries. Stir to completely coat steak and fries and ensure everything is nice and hot.

Top with freshly chopped cilantro and serve with a side of white rice. Salt to taste.

**Servings: 3-4 | Time: 30 minutes**



[mortonbassett.com](http://mortonbassett.com)

