

Lomo Saltado with TIO JORGE[®] Boniato Fries



Servings: 4



Total Time: 45 min.



Level: Intermediate

Ingredients

- TIO JORGE[®] Boniato Fries
- White Rice
- Lomo Saltado

For the Boniato Fries

- 1 lb. TIO JORGE[®] Boniato Fries
- Salt to taste

1. Heat oil in deep fryer to 350° F .
2. Place the Boniato Fries in the basket, do not overfill. Do it in 2 batches if necessary.
3. Fry the until golden, 3 to 4 minutes.
4. Drain in a large bowl lined with paper towels, and salt to taste while still warm.

For the White Rice

- 1 cup long grain rice
 - 2 cups water
 - 1 clove of garlic, smashed
 - 1 tsp. salt
 - 1 tsp. butter (optional)
 - ½ tsp. lime juice
1. In a saucepan with a good fitting lid bring water, garlic, salt, butter and lime to a boil.
 2. Add rice and stir.
 3. Cover and reduce heat to medium low.
 4. Cook for 20 minutes. Do NOT lift lid (The steam that is trapped inside the pan is what allows the rice to cook properly).
 5. Remove from heat, let stand for 5minutes then fluff with fork.

For the Lomo Saltado:

- 1 pound top sirloin, cut into 1-inch pieces
- 2 tablespoons soy sauce
- ¼ tsp. cumin powder
- 1 pinch black pepper, to taste
- ½ tsp. sugar
- 1½ cups tomatoes, seeded and sliced into ½-inch strips
- 2 cups red onion, sliced into ½-inch strips
- 1 tbsp. cider vinegar

- 1 tsp. grated fresh ginger
 - 1 tsp. minced garlic
 - ¼ cup oyster sauce
 - 1 tbsp. aji panca paste
 - ½ tsp. Worcestershire sauce
 - 1 tbsp. finely chopped cilantro
 - Cooked French fries, for serving
 - White rice, for serving
1. Marinate the beef in 1 tablespoon soy sauce, cumin, black pepper and sugar for 15 minutes.
 2. Rinse onions twice in cold water and set aside.
 3. In a small bowl, mix remaining soy sauce, oyster, aji panca paste and Worcestershire sauce.
 4. Heat a large pan to very high heat. Add enough vegetable oil to cover the bottom of the pan. When the pan is very hot and the oil almost smoking add a single layer of the sirloin steak.
 5. Let brown, and then toss to brown evenly. Cook for about 3 minutes, and then remove the pan from the heat. Transfer sirloin to a large bowl. Repeat with the remaining beef.
 6. Add the cider vinegar to the onions and quickly toss to combine. Heat a pan over high heat and add a little oil if necessary. Add onions and stir-fry until slightly soft. Remove from heat and add to the steak.