



# Peruvian Lomo Saltado Steak and Spiced Fries

**PRONTO** **SPICY** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beef Steak



Russet Potato



Jalapeño



Montreal Spice Blend



Garlic



Red Onion, sliced



BBQ Sauce



White Wine Vinegar



Mayonnaise



Cilantro



Chipotle Powder

## HELLO CHIPOTLE POWDER

*Sweet and smoky, with an unexpected punch of flavour.*

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Bust Out

Baking Sheet, Large Non-Stick Pan, Paper Towels, Parchment Paper, Small Pot, 2 Small Bowls

### Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Russet Potato	460 g	690 g
Jalapeño 🌶️	1	2
Montreal Spice Blend	1 tbsp	2 tbsp
Garlic	6 g	12 g
Red Onion, sliced	227 g	454 g
BBQ Sauce	2 tbsp	4 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Chipotle Powder 🌶️	1 tsp	2 tsp
Sugar*	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
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 our meal kit labels for the most current allergen 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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### 1. BAKE FRIES

Thinly slice **potatoes** into ¼-inch matchsticks. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) and **half the Montreal spice mix** on a parchment-lined baking sheet. Bake **potatoes**, in the **middle** of the oven, until golden brown and crisp 25-28 min.



### 4. COOK STEAK

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **steak**. Sear until golden-brown, 1-2 min per side. Remove the pan from the heat and transfer the **steak** to another baking sheet. Bake in the **top** of the oven, until cooked to desired doneness, 5-8 min.\*\*



### 2. PREP

Peel, then mince the **garlic**. Roughly chop the **cilantro**. Thinly slice **jalapeño** into rounds, wearing kitchen gloves. Pat the **steak** dry with paper towels. Season **steak** with the **remaining Montreal spice blend**. Set aside.



### 5. COOK ONIONS

Re-heat the same large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions**. Cook until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl), **chipotle powder**, **garlic**, and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden-brown, 3-4 min. Add **2 tbsp butter** (dbl for 4 ppl). Stir to coat.



### 3. PICKLE JALAPEÑO

Combine the **jalapeño** with **vinegar**, **2 tsp sugar**, **¼ cup water**, and **¼ tsp salt** (dbl all for 4 ppl) in a small pot over medium-high heat. Bring to a simmer for 2-3 min. Remove from heat and transfer the **jalapeños** and **liquid** to a small bowl. Set aside.



### 6. FINISH AND SERVE

Stir together the **mayo** and **BBQ sauce** in another small bowl. Slice the **steak**. Divide **fries** between plates. Top with the **onions**, **steak** and **pickled jalapeños**. Drizzle over the **sauce** and sprinkle with **chopped cilantro**.

## Dinner Solved!