



# Peruvian-Style Steaks

with Bacon Fries

Special

Spicy

40 Minutes



Top Sirloin Steak



Bacon Strips



Russet Potato



Garlic, cloves



Jalapeño



Cilantro



Chipotle Powder



White Wine Vinegar



BBQ Sauce



Onion, sliced



Roma Tomato



Soy Sauce

## HELLO LOMO SALTADO

A traditional Peruvian dish composed of steak, onions, tomatoes and French fries, typically all tossed together!

## Start here

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

### Heat Guide for Step 5:

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

## Bust out

2 Baking sheets, measuring spoons, tongs, parchment paper, small pot, small bowl, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Garlic, cloves	2	4
Jalapeño 🌶️	1	2
Cilantro	7 g	14 g
Chipotle Powder 🌶️	¼ tsp	¼ tsp
White Wine Vinegar	2 tbsp	4 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Onion, sliced	113 g	227 g
Roma Tomato	80 g	160 g
Soy Sauce	1 tbsp	2 tbsp
Sugar*	2 tsp	4 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

## 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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## Roast fries

- Cut **potatoes** into ¼-inch fries.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Cook bacon and steaks

- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate.
- Discard **all but ½ tbsp bacon fat** (dbl for 4 ppl) from the pan.
- Add **steaks** to the pan. Sear until golden-brown, 1-2 per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **bottom** of the oven until cooked to desired doneness, 5-8 min.\*\*



## Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Peel, then mince or grate **garlic**.
- Thinly slice **jalapeño** into ¼-inch rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**.



## Cook onion sauce

- Meanwhile, reheat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions, tomatoes** and **garlic**. Cook, stirring often, until **onions** are tender, 3-4 min.
- Add **soy sauce, half the BBQ sauce** and **¼ tsp chipotle powder**. (**NOTE:** Reference heat guide.)
- Cook, stirring often, until **sauce** thickens slightly, 1-2 min.



## Pickle jalapeños

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



## Finish and serve

- Thinly slice **steaks**.
- Divide **steaks** and **fries** between plates.
- Top **fries** with **onion sauce, pickled jalapeños** and **cilantro**. Crumble **bacon** over top.
- Serve **remaining BBQ sauce** on the side for dipping. (**TIP:** For a more traditional lomo saltado, add fries, onion sauce, jalapeños and cilantro to a large bowl. Toss to combine, then divide between plates.)

## Dinner Solved!