



Peruvian Lomo Saltado Mashed Potatoes

Marinated steak, onions and tomatoes

INGREDIENTS

2 lbs. Lamb's Supreme® Red Skin Mashed Roasted Garlic (M62)

Marinade Lomo Saltado

- 1 1/2 Tbsp. crushed garlic
- 1/2 tsp. salt
- 2 tsp. cumin
- 1 1/2 tsp. ground black pepper
- 2 Tbsp. rice vinegar
- 2 Tbsp. soy sauce
- 2 Tbsp. canola oil

Lomo Saltado

- 1 1/2 lbs beef tenderloin, cut into short strips
- 2 medium red onions, julienned
- 1 15 oz. can diced tomatoes, drained
- Salt and pepper to taste
- 1-2 jalapeño peppers, seeded, membrane removed, cut into strips
- 1/4 cup fresh cilantro

DIRECTIONS

<div>Marinade Lomo Saltado</div>

1. Place all ingredients in small bowl and whisk together, set aside.

Lomo Saltado

1. Place steak in one bowl and the onions in another.
2. Divide the marinade between the 2 bowls and chill in the refrigerator for at least an hour.
3. Pour a small amount of oil in large sauté pan and turn on medium heat.
4. Once the oil is hot, add the steak with marinade and cook until brown.
5. Add the tomato and simmer for a few minutes.
6. Add the jalapeño, cilantro and onions with marinade to the sauté pan, stirring until well blended.
7. Simmer for 5 more minutes.

Plate Assembly

1. Lamb's Supreme® Red Skin Mashed Roasted Garlic according to manufacturer's instructions, keep hot.
3. Place mound mashed potatoes on plate.
4. Top with the Lomo Saltado.
5. Garnish with additional cilantro.

Yield

6-8 portions