



PERUVIAN BEEF SALTADO

INGREDIENTS

- 1 pound of Beef Strips
- 1 Tbs Vegetable Oil
- Kosher salt and Freshly-ground black pepper
- 1 large red onion, quartered and thinly sliced
- 1 large tomato, coarsely chopped
- 1 garlic clove, finely minced
- 1 tsp soy sauce
- 1 Tbs red wine vinegar

DIRECTIONS

1. Heat the oil in a large skillet over medium-high heat. Add the steak and season with salt and pepper. Stir-fry until the meat is browned on all sides, about 8 to 10 minutes
2. Using tongs or a fork to transfer the steak to a plate, set aside, and cover with foil.
3. Add the onion, tomato, and garlic to the drippings remaining in the pan. Season with salt and pepper. Cook and stir until the onions are soft and the tomatoes start to break down - about 2-4 minutes.
4. Return the beef to the pan, add the soy sauce and red wine vinegar. Cook for 1 minute,
5. Season again with salt and pepper to taste.

Serve with your rice of choice. It also pairs well with a Mexicali corn vegetable.