

Peruvian Beef Tips & Potatoes

Description

Serves 2–3. Dinner Done's version of Lomo Saltado features tender slices of beef sautéed with a flavorful medley of tomatoes, onions, and a hint of jalapeño pepper. Don't worry — it isn't spicy. Served with hearty French fried potatoes.

Cooking Instructions

This dish has 4 parts: Beef, Fries, Onions, and Tomato Sauce.

Cooking Method: QuickThaw/Sauté + Oven

QuickThaw: Submerge beef, onions, and tomatoes in well-sealed bags in water for 15–20 minutes. Fries should be baked from frozen.

Preparation: Preheat oven to 400°F.

Fries: Place fries on a foil- or parchment-lined baking sheet. Bake for 30–35 minutes. After fries have baked for 20 minutes, prepare the beef.

Beef: In a large pan over medium-high heat, add a little oil and sauté onion mix until lightly browned. Add beef and brown for 2 minutes per side. Add tomato sauce and cook for another 2 minutes, stirring frequently. Serve over fries, or with fries on the side.

Internal temp: 145°F.

Serving Suggestions: Serve with a green salad. Pinot Noir.

Please Note: Cooking times are estimates and may vary based on your oven, stovetop, pan, equipment, and how thawed the dish is when placed in the skillet.

Nutritional Information

Per Serving: Nutritional information coming soon.

Contains: Fish (Worcestershire).

Lifestyle: Gluten-Free. Dairy-Free. Nut-Free. No Added Sugar.

Optional At-Home Modification: Omit potatoes for a Keto-Friendly dish.

Ingredients: beef, potato fries, sliced onion, tomato, sauce, Worcestershire, jalapeño pepper, adobo seasoning (salt, garlic powder, onion powder, black pepper, spices).

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.



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