

# Peruvian Steak and Potato Stir-Fry

## INGREDIENTS

- ¼ cup extra-virgin olive oil**
- 1 teaspoon ground cumin**
- 1 teaspoon ground coriander**
- 1 garlic clove, minced**
- Salt and freshly ground pepper**
- 1 pound skirt steak**
- 1 red onion, halved and slivered**
- Vegetable oil, for frying**
- 8 ounces frozen french fries**
- ¼ cup sliced pickled jalapeños**
- 1 large tomato, chopped**
- ¼ cup cilantro**
- Hot sauce, for serving**

## DIRECTIONS

1. In a large bowl, combine the olive oil, cumin, coriander, garlic and a generous pinch each of salt and pepper. Cut the steak into 4-inch pieces; slice the steaks across the grain ½ inch thick and add to the bowl along with the onion. Let marinate for 10 minutes.
2. Meanwhile, in a large skillet, heat ½ inch of oil until shimmering. Add the french fries and fry over high heat until golden and crisp, about 3 minutes; drain on paper towels.
3. Heat a large griddle until very hot. Add the steak and onion along with the pickled jalapeños and stir-fry over high heat until the meat and onion are cooked through and lightly charred, 3 to 4 minutes. Add the tomato and cook until softened and beginning to char, about 1 minute. Add the french fries and cilantro and flip with a spatula to combine. Serve right away with hot sauce.

*Recipe by FOOD & WINE Test Kitchen*