

Lomo Saltado

3 lbs. Smithfield® Prime Boneless Pork Loin, cut into thin strips

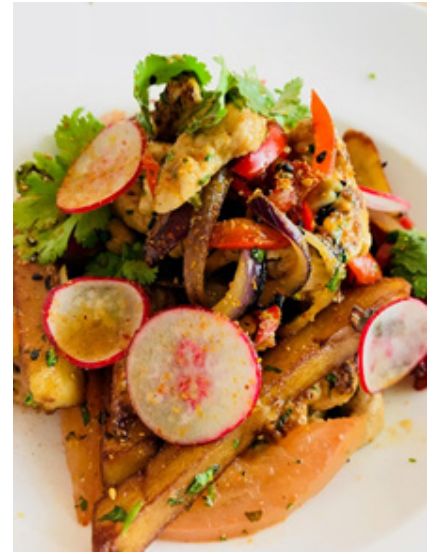
Soy Glaze

3 cloves garlic, thinly sliced
1-inch piece fresh ginger, peeled and thinly sliced
1 1/2 teaspoons oil
1/4 teaspoon chile flakes
1/4 cup Chinese cooking wine or dry sherry
1/4 cup soy sauce
1/4 cup water, divided
1 1/2 teaspoon cornstarch
2 tablespoons honey

Vegetables

1 (2-lb.) bag frozen steak-style French fries
2 tablespoons oil
2 cups sliced yellow bell peppers
2 cups julienned red onions
3 plum tomatoes, seeded and sliced into strips
3 cloves garlic, thinly sliced
3 tablespoons chopped fresh cilantro
1 tablespoon shaved radish slices

1. To make Soy Glaze, combine garlic, ginger and oil in saucepan over medium heat; cook until fragrant. Stir in chile flakes and Chinese wine; cook over medium-high heat until wine is reduced by half. Stir in soy sauce and 3 tablespoons water; bring to a boil. Dissolve cornstarch in 1 tablespoon water; stir into glaze and continue cooking until thickened. Remove from heat and stir in honey; set aside.
2. Cook French fries according to package directions.
3. Heat 2 tablespoons oil in large skillet over medium-high. Add bell peppers and onions; sauté until caramelized; remove from skillet.
4. Add pork strips to skillet and sauté until lightly browned and cooked through, about 5 minutes. Return peppers and onions to skillet; toss with 1 tablespoon Soy Glaze. Add cooked French fries to skillet; cook 2 minutes.
5. Remove pan from heat. Stir in tomato slices, chopped cilantro, and 3 tablespoons Soy Glaze; toss to coat. Add additional glaze if desired. Serve garnished with radish slices.



GARCES

Makes: 8 to 10 servings
Prep Time: 30 minutes
Cook Time: 35 minutes