

POLLO SALTADO

PERUVIAN STIR FRY

An Homage to Isabella's

Nearly all of my first-time house guests experience this dish as an introduction to my cooking. Saltado dishes ride the line between familiar and unexpected – Peruvian cuisine is not well-known, at least not by people in my circles. This recipe is a piece of “chifa” tradition: Chinese-Peruvian fusion. It's more commonly found in restaurants with dry-brined or marinated skirt steak instead of chicken under the name Lomo Saltado, though I've also seen vegetarian and pescatarian variants as well.

I discovered my favorite Peruvian restaurant in the middle of a “Hell Week” in graduate studies; I slept in my office to dodge a commute and hadn't been home to see Heather all week. We met at a restaurant that was on my route to the university, Isabella's – which unfortunately later became a pandemic casualty.

I've spent years trying to reverse-engineer their recipe, and I believe this version is 99% of the way there! Though it pains me I'll never figure out that last bit I was missing, I give you my personal guarantee that this is sure to be a hit!

- 1** Preheat oven per directions on bag of fries, then bake. When 15 minutes remain on the oven timer, continue.
- 2** In a wok, add oil over high heat. Season chicken with pepper and cumin. When shimmering, add chicken and cook until golden, about 7–10 minutes.
- 3** Add **Vegetables**, stirring until softened, about 2 minutes.
- 4** Mix **Sauce** ingredients together, then add to wok stirring for an additional 1 minute.
- 5** Remove from heat. Scoop a serving of rice into a drinking glass, gently compacting. On a plate, overturn glass and pat the bottom to release. Add fries to plate. Ladle stir fry over fries, garnish, and serve.



Ingredients

- 500 g chicken thigh, sliced into strips
- 200 g white rice, steamed
- 200 g frozen French fries, unseasoned
- ½ tsp cumin
- freshly ground pepper, to taste
- neutral oil

Vegetables

- 1 yellow onion, wedged
- 2 medium tomatoes, wedged
- 2 amarillo or serrano peppers, sliced thinly
- 10 g garlic, minced

Sauce

- 45 ml soy sauce
- 30 ml red wine vinegar
- 15 ml oyster sauce

Garnish

- cilantro, chopped
- freshly ground pepper

SUGGESTED PAIRINGS

PISCO SOUR	242
CHICHA	244
LAVA CAKES	250