

## PERUVIAN STEAK STIR-FRY



Category: Fish and meat  
main courses

Created: on 2022-01-26  
Qualified by: Supercook CL  
Suggested by: Kitchen  
Center Chile  
Total preparation time: 21  
Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

### INGREDIENTS FOR 6 SERVES

<b>1 kilo</b>	plain tenderloin cut into pieces of 5x3 approx. garlic powder to taste
<b>100 milliliter</b>	olive oil
<b>1</b>	feather cut purple onion
<b>2 clove</b>	garlic
<b>1</b>	julienned red pepper
<b>1 teaspoon</b>	color chili pepper
<b>1</b>	Rib stock cube
<b>50 milliliter</b>	soy sauce
<b>30 milliliter</b>	liquid smoke (optional)
<b>1</b>	julienne cut yellow pepper
<b>2</b>	tomatoes cut in 4
<b>1</b>	Green onion (green part, sliced)
	salt and pepper to taste

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

## TOOLS



Steaming basket