

ASIAN PEPPER STEAK

YIELDS: 6 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 1 HOUR



DISH INSPIRATION

This Asian Pepper Steak brings together tender beef and crisp peppers in a rich, savory sauce. It's colorful, full of flavor, and easy to make—perfect for a cozy weeknight dinner that feels homemade without the fuss.

RECIPE NOTES

Slice evenly — *ensures quick, tender cooking*

Brown in batches — *prevents steaming and adds flavor*

Keep browned bits — *adds depth when deglazing*

Adjust heat — *prevents over-reducing*

Add peppers last — *keeps them crisp and colorful*

Great for meal prep — *reheats well with rice or noodles*

Customize spice — *adjust to your taste*

Garnish well — *adds brightness and balance*

INGREDIENTS

2 pounds beef sirloin

2 tablespoons olive oil

1 large onion, sliced

3 bell peppers (multi-colored), cut into strips

5 cloves garlic, chopped

2 cups beef broth

½ cup soy sauce

1 tablespoon white sugar

1 (15 ounce) can crushed tomatoes

2 tablespoons hot sauce (chef's choice)

1 teaspoon salt

1½ teaspoons black pepper

3 cups cooked rice

2–3 green onions, sliced (for garnish)

INSTRUCTIONS

1. Heat oil in a large skillet; slice beef and season with salt, pepper, and half the garlic.
2. Brown beef in batches; set aside.
3. Lower heat; sauté onions and remaining garlic 3 minutes.
4. Add broth and soy sauce; scrape browned bits.
5. Stir in sugar and hot sauce; boil 2 minutes until slightly thickened.
6. Add beef, onions, and crushed tomatoes; cover and simmer 45 minutes.
7. Add peppers; cook 5 minutes.
8. Serve with rice; garnish with green onions.

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