

Pepper Steak

1.5-2 pounds steak (cut into strips)/
stew meat
2 Tbsp vegetable oil
1/4 cup soy sauce
1 cup chopped onion
1-2 garlic clove(s), minced
1 tsp sugar
1/2 tsp salt
1/4 tsp pepper
1/4 tsp ground ginger
1 can (14.5 oz) diced tomatoes, undrained
2 large green peppers, cut into strips
1/2 cup cold water
1 Tbsp cornstarch
Hot cooked rice or egg noodles



- ✚ Brown beef in oil for a couple of minutes, stir all spices and simmer on low for about 30 minutes or until the meat is tender
- ✚ Add tomatoes and green peppers, cook till the peppers get to your desired crunchiness (or not), 10-15 minutes for us
- ✚ Combine cold water with cornstarch to make a paste. Stir into liquid in a pan and mix everything together. Cook on medium-low until its thickened
- ✚ Serve over egg noodles or rice

OR

- ✚ Brown the meat and combine with all the spices
- ✚ Transfer to the crock pot for 4-5 hours on low
- ✚ Add tomatoes and green peppers and cook for another 1 hour
- ✚ Combine cold water with cornstarch to make a paste. Stir into liquid in a crockpot and cook on high until it thickens
- ✚ Serve over egg noodles or rice