



## *Chinese Pepper Steak with Onions*



### **Ingredients, Steak:**

- 2 lbs Ribeye steak (2-inch long thin slices)
- 1 red bell pepper (chopped into bite-size pieces)
- 1 green bell pepper (chopped into bite-size pieces)
- 1 medium white onion (chopped into bite-size pieces)
- 2 tbsp vegetable oil (divided in half)

### **Ingredients, Sauce:**

- 3 cloves garlic (minced)
- 1 tsp black pepper
- ½ tsp ginger (minced)
- 2 tbsp brown sugar
- ⅓ cup soy sauce
- 1¼ cups beef broth
- 2 tbsp rice vinegar
- 1 tsp sesame oil
- 2 tbsp cornstarch

1. In a large skillet, heat 1 tbsp vegetable oil over medium-high heat. Add the steak to the pan and cook for 5-6 minutes or until lightly browned. Remove from skillet and place on a plate.
2. Add 1 tbsp vegetable to skillet. Add the peppers and onions and cook for 3-4 minutes or until tender.
3. Add cooked steak back into the skillet.
4. Meanwhile add garlic, black pepper, ginger, brown sugar, soy sauce, beef broth, rice vinegar, sesame oil, and corn starch to a medium bowl. Stir until well combined and add to the skillet.
5. Bring to a simmer and cook for 4-5 minutes until the sauce begins to thicken.
6. Serve hot over rice and garnish with sesame seeds. Enjoy!

### **NOTES**

- Partially freeze the steak for 1-hour before slicing. This will make it easier to cut the steak into super thin slices for the most flavor.
- Sear the steak in two separate batches. This will allow the steak to brown and not steam.