

Pepper Steak Pasta Delight Savory, Saucy, and Easy to Make

? Pepper Steak Pasta Delight



TIME
40 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb sirloin steak, cut into thin strips
- 2 tbsp olive oil (divided)
- 2 bell peppers (red and yellow), sliced
- 1 medium onion, sliced
- 2 garlic cloves, minced
- 1 cup beef broth
- 2 tbsp soy sauce
- 1 tbsp cornstarch
- 1 tbsp water
- Salt and pepper, to taste
- 8 oz penne or spaghetti, cooked

DIRECTIONS

1. Cook the Steak: Heat 1 tbsp olive oil in a large skillet over medium-high heat.
2. Add the steak strips, season with salt and pepper, and cook for 3-5 minutes until browned.
3. Remove the steak and set aside.
4. SautØ the Veggies: In the same skillet, add the remaining olive oil.
5. Toss in the sliced bell peppers, onion, and garlic.
6. Cook for about 5-7 minutes, until the vegetables are tender but still vibrant.
7. Make the Sauce: In a small bowl, whisk together: 1 cup beef broth
8. 2 tbsp soy sauce
9. 1 tbsp cornstarch + 1 tbsp water
10. Pour the sauce into the skillet with the vegetables.
11. Combine and Simmer: Return the steak to the skillet.
12. Stir everything together and bring to a gentle boil.
13. Reduce heat and simmer for 3-5 minutes, or until the sauce thickens.
14. Serve: Serve the pepper steak mixture over freshly cooked penne or spaghetti.
15. Garnish with chopped parsley or red pepper flakes if desired.

SWAPS & NOTES

: it's flavorful, full of texture, and completely satisfying .

The steak gets seared to perfection, the vegetables bring

color and crunch, and the savory sauce ties it all together with just the right amount of umami.

Peppers: Any color of bell pepper works-try orange or green for variety.

Soy Sauce: Use low-sodium soy sauce to reduce salt content.

TIPS FOR SUCCESS

Slice steak thinly across the grain for tenderness.

Cook pasta just al dente so it holds its texture under the sauce.

Deglaze the pan with a splash of broth after cooking steak to incorporate flavorful bits into the sauce. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pepper-steak-pasta-delight-savory-saucy-and-easy-to-make/>