

Slow Cooker Pepper Steak Recipe with Sweet Garlic Sauce & Veggies

Crockpot Pepper Steak with Broccoli: Sweet, Savory, and Simply Delicious



TIME
10 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

- 1 lb beef tips (or cubed steak, diced)
- 1/2 bag bell pepper and onion mix, chopped
- 2 cups beef broth
- 1/2 cup brown sugar
- 2 tablespoons soy sauce
- Salt & pepper, to taste
- 1 tsp onion powder
- 1 tsp garlic powder
- 1/2 tsp Tony Chachere's Creole seasoning (optional but flavorful)
- 1/2 bag frozen broccoli florets
- White rice, for serving

DIRECTIONS

1. Add to Crockpot: Place diced beef tips into your slow cooker. Add in the chopped bell pepper and onion mix.
2. Mix the Sauce: In a separate bowl, combine:
3. 2 cups beef broth
4. 1/2 cup brown sugar
5. 2 tbsp soy sauce
6. 1 tsp onion powder
7. 1 tsp garlic powder
8. Salt, pepper, and : Tony's, to taste
9. Pour this sauce mixture into the crockpot over the beef and veggies.
10. Cook on High: Cover and cook on high for 3 hours.
11. Add Broccoli: At the 2-hour mark, stir in 1/2 bag of frozen broccoli florets.Reduce heat to low for the final hour of cooking.
12. Serve Over Rice: Fluff your white rice and spoon that saucy steak and veggie mix right on top.Garnish with fresh parsley or sliced green onions if desired.

SWAPS & NOTES

. ? Why I Love This Recipe Minimal prep, maximum reward - no browning required!

Bell pepper & onion mix: Frozen or fresh both work-choose your favorite color mix.

Brown sugar: Light or dark, or substitute honey for a different sweetness.

Tony Chachere's: Adds a nice Cajun kick-skip it if you're watching spice.

TIPS FOR SUCCESS

Cut beef into even pieces for uniform cooking.

Broccoli timing matters - adding it at the end keeps it vibrant and tender-crisp.

Stir in 1 tablespoon cornstarch mixed with 2 tbsp water during the last 30 minutes. ?

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

Original recipe: <https://chefmaniac.com/slow-cooker-pepper-steak-recipe-with-sweet-garlic-sauce-veggies/>