

Crock Pot Pepper Steak: Easy Slow Cooker Dinner Recipe

Get ready for an incredibly tender, flavorful, and wonderfully hands-off meal with this



TIME
5 min

METHOD
Slow cooker

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INGREDIENTS

2 pounds beef sirloin, cut into 2-inch strips
 $\frac{3}{4}$ teaspoon garlic powder, or to taste
 3 tablespoons vegetable oil, divided
 1 cube beef bouillon
 ... cup hot water
 1 tablespoon cornstarch
 $\frac{1}{2}$ cup chopped onion
 2 large green bell peppers, roughly chopped (or a mix of colors)
 1 (14.5 ounce) can stewed tomatoes, with liquid
 3 tablespoons soy sauce
 1 teaspoon white sugar
 1 teaspoon salt
 Black pepper to taste

DIRECTIONS

1. Let's get this delicious : Crock Pot Pepper Steak cooking!
2. Prepare : Beef: Sprinkle the 2 pounds beef sirloin strips generously with $\frac{3}{4}$ teaspoon garlic powder, salt, and black pepper.
3. Sear : Beef: Heat 2 tablespoons of vegetable oil in a large skillet over medium-high heat until hot. Carefully place the seasoned beef strips in the pan and sear them for about 5 minutes per side until nicely browned. This step is crucial for developing rich flavor. Cook in batches if necessary to avoid overcrowding. Transfer the seared beef strips to your slow cooker.
4. Prepare : Thickening Liquid: In a separate container or small bowl, dissolve the 1 cube beef bouillon in ... cup hot water, stirring until completely dissolved. Then, mix in 1 tablespoon cornstarch until it is also fully dissolved and there are no lumps. Pour this mixture into the slow cooker with the beef strips.
5. Add : Remaining Ingredients: Stir in the $\frac{1}{2}$ cup chopped onion, 2 large roughly chopped green bell peppers, 1 (14.5 ounce) can stewed tomatoes (with liquid), 3 tablespoons soy sauce, 1 teaspoon white sugar, 1 teaspoon salt, and black pepper to taste into the slow cooker with the beef.
6. Slow : Cook: Cover the slow cooker with its lid. Cook on High for 3 to 4 hours, or on Low for 6 to 8 hours. The cooking time will vary based on your slow cooker and how tender you prefer the beef. The beef should be incredibly tender and easily pierced with a fork when done.

7. **Serve:** Once cooked, give the pepper steak a good stir. Serve hot, typically over steamed white rice or egg noodles, to soak up all the delicious gravy.

SWAPS & NOTES

Beef Sirloin: This cut is lean and tenderizes beautifully in the slow cooker.

Beef round or flank steak can also be used, cut into thin strips.

Garlic Powder: Adds a quick garlic flavor.

Fresh minced garlic (2-3 cloves) can be used, added with the onion.

TIPS FOR SUCCESS

Sear for Flavor: Don't skip searing the beef!

This step builds a deep, savory flavor that is essential for the dish.

Thin Beef Slices: Beef sirloin works best when cut into thin strips for this dish.

Don't Overcook Bell Peppers (in slow cooker): Rough chopping bell peppers helps them hold their shape better during the long cook time.

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

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