

## Chinese Pepper Steak: Easy & Flavorful Weeknight Stir-Fry

Chinese Pepper Steak: Your Quick Ticket to a Flavorful Weeknight Stir-Fry!



**TIME**  
**30 min**

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### INGREDIENTS

1 pound flank steak, thinly sliced against the grain  
2 tablespoons soy sauce (low sodium is good for controlling saltiness)  
1 tablespoon oyster sauce  
1 tablespoon cornstarch  
2 tablespoons vegetable oil, divided  
1 red bell pepper, sliced  
1 green bell pepper, sliced  
1 small onion, sliced  
2 cloves garlic, minced  
1 teaspoon freshly grated ginger  
1/4 cup beef broth or water  
1 tablespoon hoisin sauce  
1 tablespoon rice vinegar (unseasoned is fine)  
1/2 teaspoon black pepper (for beef marinade)  
1 teaspoon sugar (granulated)

Optional: sesame seeds and green onions, for garnish

#### Swaps and Notes:

**Flank Steak:** Thinly slicing against the grain is crucial for tender flank steak. Sirloin or even skirt steak can be used as alternatives. Partially freezing the steak for 20-30 minutes before slicing can make it easier to get thin, even pieces.

**Soy Sauce & Oyster Sauce:** These form the backbone of the savory flavor. Use low sodium soy sauce if

you are mindful of salt.

**Cornstarch:** Essential for tenderizing the beef (a technique called "velveting") and thickening the sauce.

**Vegetables:** Bell peppers and onion are classic for pepper steak. You can add other quick-cooking stir-fry vegetables like snap peas, carrots (thinly sliced), or broccoli florets (blanched first).

**Fresh Ginger & Garlic:** Highly recommended for their aromatic qualities. Ginger paste can be used in a pinch for ginger.

**Hoisin Sauce & Rice Vinegar:** Hoisin adds sweetness and depth, while rice vinegar provides tang and brightness.

**Beef Broth:** Adds moisture and savory depth to the sauce. Water can be used if broth is unavailable.

**Sugar:** Balances the savory and tangy flavors of the sauce.

**Directions:**

**Marinate Steak:** In a medium bowl, toss the thinly sliced flank steak with 2 tablespoons soy sauce, 1 tablespoon oyster sauce, 1 tablespoon cornstarch, and 1/2 teaspoon black pepper. Use your hands to mix everything well, ensuring the steak is thoroughly coated. Let it marinate for at least 15 minutes at room temperature (or up to 30 minutes if you have time, or longer in the fridge).

**Sear Beef:** Heat 1 tablespoon vegetable oil in a large skillet or wok over medium-high heat until it's shimmering and just beginning to smoke. Add the marinated beef in a single layer (cook in batches if necessary to avoid overcrowding). Sear for 2-3 minutes until well browned on both sides. The beef should cook very quickly. Remove the beef from the skillet and set it aside on a plate.

**Stir-Fry Veggies:** Add the remaining 1 tablespoon vegetable oil to the same skillet (don't clean it; those browned bits add flavor!). Add the sliced red bell pepper, green bell pepper, and small onion. Stir-fry for 3-4 minutes until the vegetables are slightly tender-crisp but still have a good bite.

**Add Aromatics:** Add the minced garlic and freshly grated ginger to the skillet with the vegetables. Stir-fry for 30 seconds until fragrant. Be careful not to burn the garlic.

**Return Beef & Add Sauce Ingredients:** Return the cooked beef to the pan with the stir-fried vegetables. Stir in the hoisin sauce, rice vinegar, 1 teaspoon sugar, and beef broth (or water).

**Thicken Sauce & Finish:** Cook for 2-3 minutes, stirring constantly, until the sauce thickens slightly and coats all the ingredients beautifully. The cornstarch from the beef marinade will help to thicken the sauce.

**Serve & Garnish:** Garnish with sesame seeds and

green onions if desired for a final touch of flavor and color. Serve hot immediately over steamed white or brown rice.

Tips for Success:

Thinly Slice Against the Grain: This is the most crucial step for tender beef. It breaks up tough muscle fibers.

## DIRECTIONS

1. Making : Chinese Pepper Steak is a fast-paced stir-fry, so have all your ingredients prepped ("mise en place") before you start!
2. Marinate : Steak: In a medium bowl, toss the thinly sliced flank steak with 2 tablespoons soy sauce, 1 tablespoon oyster sauce, 1 tablespoon cornstarch, and 1/2 teaspoon black pepper. Use your hands to mix everything well, ensuring the steak is thoroughly coated. Let it marinate for at least 15 minutes at room temperature (or up to 30 minutes if you have time, or longer in the fridge).
3. Sear : Beef: Heat 1 tablespoon vegetable oil in a large skillet or wok over medium-high heat until it's shimmering and just beginning to smoke. Add the marinated beef in a single layer (cook in batches if necessary to avoid overcrowding). Sear for 2-3 minutes until well browned on both sides. The beef should cook very quickly. Remove the beef from the skillet and set it aside on a plate.
4. Stir-: Fry Veggies: Add the remaining 1 tablespoon vegetable oil to the same skillet (don't clean it; those browned bits add flavor!). Add the sliced red bell pepper, green bell pepper, and small onion. Stir-fry for 3-4 minutes until the vegetables are slightly tender-crisp but still have a good bite.
5. Add : Aromatics: Add the minced garlic and freshly grated ginger to the skillet with the vegetables. Stir-fry for 30 seconds until fragrant. Be careful not to burn the garlic.
6. Return : Beef & Add Sauce Ingredients: Return the cooked beef to the pan with the stir-fried vegetables. Stir in the hoisin sauce, rice vinegar, 1 teaspoon

sugar, and beef broth (or water).

7. **Thicken : Sauce & Finish:** Cook for 2-3 minutes, stirring constantly, until the sauce thickens slightly and coats all the ingredients beautifully. The cornstarch from the beef marinade will help to thicken the sauce.
8. **Serve & : Garnish:** Garnish with sesame seeds and green onions if desired for a final touch of flavor and color. Serve hot immediately over steamed white or brown rice.
9. **Tips for Success: Thinly Slice Against the Grain:** This is the most crucial step for tender beef. It breaks up tough muscle fibers.
10. **Hot : Wok/Skillet:** Stir-fries need high heat for proper searing and quick cooking of vegetables.
11. **Don't : Overcrowd:** Cook beef and vegetables in batches if your pan isn't large enough to avoid steaming them.
12. **Prep : Everything First:** Stir-frying is fast! Have all your ingredients sliced, measured, and ready to go before you start cooking.
13. **Adjust : Seasoning:** Taste the sauce before adding the beef back and adjust sweetness or saltiness as needed.
14. **Serving Suggestions and Pairings:** This Chinese Pepper Steak is a complete meal when served hot over a bed of fluffy steamed white rice or brown rice. You could also serve it with fried rice or lo mein noodles for an extra hearty meal. For other delicious Asian-inspired or easy weeknight dishes, consider my [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#) (while not Asian, it's a popular one-pan meal!).
15. **Storage and Leftover Tips:** Leftover Chinese Pepper Steak can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a microwave or in a skillet over medium heat, adding a splash of water or broth if the sauce has thickened too much. While the vegetables might be softer, the flavor will still be delicious.
16. **More Recipes You Will Love:** If you loved the quick prep and savory flavors of this stir-fry, here are a few more fantastic savory recipes that I think you'll absolutely love:
17. For another quick and flavorful skillet meal, try my [This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor](#).
18. If you're a fan of classic pasta dishes, you can't go wrong with my [Classic Spaghetti Recipe with Homemade Sauce](#).
19. And for an incredibly cheesy and easy-to-make casual meal, my [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) are always a hit!
20. For a fun, customizable, and no-fuss meal perfect for entertaining, my [This Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd](#) is a fantastic choice.
21. **Final Thoughts:** This Chinese Pepper Steak is a testament to how fast, flavorful, and satisfying a homemade meal can be. It's perfect for those busy nights when you crave something delicious without a lot of fuss. Give it a stir-fry, and enjoy this savory, comforting classic!

22. What's your favorite quick stir-fry combination? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

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Sirloin or even skirt steak can be used as alternatives.

Partially freezing the steak for 20-30 minutes before slicing can make it easier to get thin, even pieces.

Soy Sauce & Oyster Sauce: These form the backbone of the savory flavor.

## TIPS FOR SUCCESS

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Hot Wok/Skillet: Stir-fries need high heat for proper searing and quick cooking of vegetables.

Don't Overcrowd: Cook beef and vegetables in batches if your pan isn't large enough to avoid steaming them.

Prep Everything First: Stir-frying is fast!

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

Original recipe: <https://chefmaniac.com/chinese-pepper-steak-easy-flavorful-weeknight-stir-fry/>