

## Beef and Peach Skillet: Sweet & Savory Dinner with a Spicy Kick

Beef and Peach Skillet: A Sweet, Savory, and Spicy Summer Sensation!



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

2 pounds boneless beef chuck, sliced (about  $\frac{1}{8}$ -inch thick against the grain, or substitute sirloin/flank steak for quicker cooking)  
2 yellow peaches, pitted, sliced (ripe but firm)  
 $\frac{1}{2}$  cup (160 g) peach preserves  
1 tablespoon extra virgin olive oil (for glaze)  
1 teaspoon soy sauce (low sodium preferred)  
1 teaspoon apple cider vinegar  
1 teaspoon Dijon mustard  
 $1\frac{1}{2}$  teaspoons garlic, minced (about 3 cloves)  
 $1\frac{1}{2}$  teaspoons kosher salt (divided)  
 $1\frac{1}{2}$  teaspoons black pepper (divided)  
 $1\frac{1}{2}$  teaspoons red pepper flakes (divided, adjust to heat preference)  
1 medium jalapeño pepper, thinly sliced (remove seeds for less heat)  
2 tablespoons extra virgin olive oil (for cooking beef)

#### Swaps and Notes:

**Beef:** While boneless beef chuck is specified, thinly sliced sirloin or flank steak would cook faster and be very tender (adjust cooking times accordingly). Slice against the grain for tenderness.

**Peaches:** Use ripe but firm yellow peaches that hold their shape. Nectarines could be a substitute.

**Peach Preserves:** This is key for the sweet base of

the glaze. A good quality store-bought preserve works wonderfully.

**Jalapeno Pepper:** Freshly sliced jalapeño adds a vibrant kick. Adjust quantity and whether you include seeds based on your desired heat level.

**Red Pepper Flakes:** Provides additional heat and visual appeal. Adjust to taste.

**Soy Sauce:** Low sodium soy sauce allows you to control the overall saltiness.

**Apple Cider Vinegar:** Adds a crucial tang that balances the sweetness.

**Dijon Mustard:** Adds a subtle tang and helps emulsify the glaze.

**Garlic:** Freshly minced garlic provides the best aromatic flavor.

**Directions:**

**Prepare the Peach Glaze:** In a medium bowl, combine the ½ cup peach preserves, 1 tablespoon olive oil, 1 teaspoon soy sauce, 1 teaspoon apple cider vinegar, 1 teaspoon Dijon mustard, 1½ teaspoon minced garlic, ½ teaspoon kosher salt, ½ teaspoon black pepper, and ½ teaspoon red pepper flakes. Whisk well until all ingredients are thoroughly mixed and the glaze is smooth. Set aside.

**Season Beef:** Pat the boneless beef chuck slices thoroughly dry with paper towels. This is crucial for a good sear. Season generously with remaining 1 teaspoon kosher salt, remaining 1 teaspoon black pepper, and remaining 1 teaspoon red pepper flakes.

**Sear Beef:** Heat 2 tablespoons extra virgin olive oil in a large skillet (cast iron or a heavy-bottomed pan works well) over medium heat. Once hot and shimmering, add the seasoned beef slices in a single layer (cook in batches if necessary to avoid overcrowding). Cook for 5 minutes on the first side until browned, then flip and cook for an additional 5 minutes on the second side until browned. (If using sirloin/flank, cook for 2-3 minutes per side for medium-rare.)

**Add Jalapeno & Peaches:** Add the thinly sliced jalapeno pepper and sliced yellow peaches to the skillet with the beef. Cook for another 3 minutes, stirring gently, allowing the peaches to soften slightly and the jalapeño to infuse its flavor.

**Pour Glaze & Combine:** Pour the prepared peach glaze evenly over the beef and peaches in the skillet. Stir gently to coat everything evenly in the luscious glaze. Cook for an additional 2 minutes, stirring, until everything is heated through and the glaze has a beautiful sheen.

**Serve:** Serve the beef and peach mixture warm.

**Prep Time:** 10 minutes:

**Cooking Time:** 20 minutes:

**Total Time:** 30 minutes:

Kcal: 550 kcal (per serving):

Servings: 4:

## DIRECTIONS

1. Making this : Beef and Peach Skillet is quick and efficient, cooking largely in one pan for maximum flavor!
2. Prepare the : Peach Glaze: In a medium bowl, combine the ½ cup peach preserves, 1 tablespoon olive oil, 1 teaspoon soy sauce, 1 teaspoon apple cider vinegar, 1 teaspoon Dijon mustard, 1½ teaspoon minced garlic, ½ teaspoon kosher salt, ½ teaspoon black pepper, and ½ teaspoon red pepper flakes. Whisk well until all ingredients are thoroughly mixed and the glaze is smooth. Set aside.
3. Season : Beef: Pat the boneless beef chuck slices thoroughly dry with paper towels. This is crucial for a good sear. Season generously with remaining 1 teaspoon kosher salt, remaining 1 teaspoon black pepper, and remaining 1 teaspoon red pepper flakes.
4. Sear : Beef: Heat 2 tablespoons extra virgin olive oil in a large skillet (cast iron or a heavy-bottomed pan works well) over medium heat. Once hot and shimmering, add the seasoned beef slices in a single layer (cook in batches if necessary to avoid overcrowding). Cook for 5 minutes on the first side until browned, then flip and cook for an additional 5 minutes on the second side until browned. (If using sirloin/flank, cook for 2-3 minutes per side for medium-rare.)
5. Add : Jalapeno & Peaches: Add the thinly sliced jalapeno pepper and sliced yellow peaches to the skillet with the beef. Cook for another 3 minutes, stirring gently, allowing the peaches to soften slightly and the jalapeño to infuse its flavor.
6. Pour : Glaze & Combine: Pour the prepared peach glaze evenly over the beef and peaches in the skillet. Stir

gently to coat everything evenly in the luscious glaze. Cook for an additional 2 minutes, stirring, until everything is heated through and the glaze has a beautiful sheen.

7. **Serve:** Serve the beef and peach mixture warm.
8. **Tips for Success: Pat Beef Dry:** This is crucial for a good sear. Moisture on the beef will steam it instead of browning.
9. **Don't : Overcrowd Skillet:** Cook beef in batches if needed to ensure proper searing.
10. **Ripe but : Firm Peaches:** Choose peaches that are ripe for sweetness but still firm enough to hold their shape during cooking.
11. **Taste and : Adjust Glaze:** Taste the glaze before adding it to the skillet and adjust the sweetness, tanginess, or heat to your preference.
12. **Slice : Beef Thinly:** This helps the beef cook quickly and become tender.
13. **Serving Suggestions and Pairings:** This Beef and Peach Skillet is a complete and incredibly flavorful meal on its own. It's perfect for a weeknight dinner, a casual summer gathering, or anytime you want a quick and unique dish.
14. **Serve it over fluffy white rice or quinoa** to soak up the delicious glaze.
15. **A side of roasted asparagus or steamed green beans** would be a great fresh complement.
16. **A simple side salad with a light vinaigrette** would also cut through the richness.
17. **For other fantastic beef dishes,** you might also enjoy my Chinese Pepper Steak or my tender Braised Oxtails.
18. **Storage and Leftover Tips:** Leftover Beef and Peach Skillet can be stored in an airtight container in the refrigerator for up to 2-3 days. To reheat, gently warm in a skillet on the stovetop over low heat, adding a tiny splash of water or beef broth if needed to loosen the glaze. You can also microwave individual portions.
19. **More Recipes You Will Love:** If you loved the savory, sweet, and unique flavors of this skillet dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
20. **For a different kind of slow-cooked beef with a sweet twist,** check out my Slow Cooker Beef Brisket with BBQ Sauce.
21. **If you're a fan of comforting beef dishes,** my : Classic, Hearty Beef Stew is a must-try.
22. **For a satisfying beef and noodle bowl,** my : Beef Miso Ramen is a fantastic choice.
23. **And for a hearty beef and rice casserole,** my : Cheesy Ground Beef Rice Casserole is a great option.
24. **Final Thoughts:** This Beef and Peach Skillet is a true culinary adventure - combining the unexpected sweetness of peaches with savory beef and a hint of spice for an incredibly flavorful and satisfying meal. It's quick, easy, and perfect for a unique summer dinner. Give it a cook, and enjoy this delicious and vibrant dish!

25. What's your favorite unexpected fruit to pair with savory meat dishes? 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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Slice against the grain for tenderness.

**Peaches:** Use ripe but firm yellow peaches that hold their shape.

**Peach Preserves:** This is key for the sweet base of the glaze.

## TIPS FOR SUCCESS

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Moisture on the beef will steam it instead of browning.

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**Ripe but Firm Peaches:** Choose peaches that are ripe for sweetness but still firm enough to hold their shape during cooking.

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

Original recipe: <https://chefmaniac.com/beef-and-peach-skillet-sweet-savory-dinner-with-a-spicy-kick/>