

## Sizzling Chinese Pepper Steak: Quick & Easy Stir-Fry

There's nothing quite like the irresistible aroma and vibrant flavors of a good stir-fry, and



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

to create this sizzling Chinese Pepper Steak:  
For the Steak Marinade: 1 lb flank steak , thinly sliced against the grain 2 tablespoons soy sauce 1 tablespoon cornstarch 1 tablespoon vegetable oil:

### DIRECTIONS

1. preparation of this Chinese Pepper Steak, you'll love exploring these other delicious and comforting recipes:
2. For another fantastic one-pan meal that's always a hit, check out [This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit](#).
3. If you're in the mood for a hearty and soulful dish with a kick, my recipe for [This Cajun Chicken Sausage Gumbo Is My Favorite Bowl Of Southern Comfort](#) is a must-try.
4. For a timeless classic that's perfect any night of the week, you can't go wrong with my [Classic Spaghetti Recipe With Homemade Sauce](#).
5. Looking for another cozy, crowd-pleasing dinner idea? [These These Chicken Enchiladas Are My Go-To For Cozy Crowd-Pleasing Dinners](#) are a fantastic choice.
6. And for a quick and flavorful southern-inspired skillet meal, you'll love [This Tomato Skillet With Okra And Sausage Is My Favorite Quick Dinner Packed With Southern Flavor](#).

### SWAPS & NOTES

**Flank Steak:** While flank steak is traditional and excellent here, you could also use sirloin, top round, or even skirt steak.

Always slice against the grain for maximum tenderness.

**Bell Peppers:** I love the classic green bell pepper for its slightly bitter, fresh flavor, but using a mix of colors (red, yellow, orange) adds sweetness and visual appeal.

**Ginger and Garlic:** Freshly minced ginger and garlic are crucial for the authentic flavor of this dish.

## TIPS FOR SUCCESS

**Slice Against the Grain:** This is paramount for tender flank steak.

Slicing against the grain shortens the muscle fibers, making the meat easier to chew.

**High Heat, Quick Cook:** Stir-frying requires high heat to achieve that perfect sear and tender-crisp vegetables.

Don't overcrowd the pan, as this will lower the temperature.

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

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