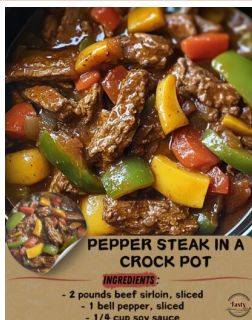


## Slow Cooker Pepper Steak - A Tender, Flavorful Family Favorite!

Tender & Flavorful Pepper Steak in a Crock Pot! ??



**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

- 2 pounds beef sirloin, sliced
- 1 bell pepper, sliced (use red, green, or both!)
- 1 onion, sliced
- 3 cloves garlic, minced
- 1/4 cup soy sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon fresh ginger, grated
- 1 tablespoon cornstarch
- 1/4 cup water

Cooked rice, for serving

How to Make Crock Pot Pepper Steak:

1. Prepare the Beef:

Slice the beef sirloin into thin strips for even cooking and tenderness.

2. Add Ingredients to the Crock Pot:

Place the sliced beef, bell pepper, onion, and minced garlic into the slow cooker.

3. Make the Sauce:

In a small bowl, whisk together: Soy sauce?

Worcestershire sauce? Grated ginger?

Cornstarch? Water

Stir until smooth.

4. Pour Sauce Over the Beef:

Evenly coat the beef and veggies with the sauce mixture.

5. Slow Cook Until Tender:

Cover and cook: LOW for 6-8 hours

HIGH for 3-4 hours

The steak should be fork-tender when done.

6. Serve & Enjoy!:

Spoon the pepper steak over a bed of rice.

Garnish with green onions or sesame seeds if desired.

Pro Tips for the Best Pepper Steak:

Fun Variations to Try:

What to Serve with Pepper Steak:

FAQs About Crock Pot Pepper Steak:

A Set-It-and-Forget-It Meal Everyone Will Love!:

## DIRECTIONS

1. Prepare the Beef: Slice the beef sirloin into thin strips for even cooking and tenderness.
2. ? Tip: Cutting the beef against the grain makes it even more tender!
3. Add Ingredients to the Crock Pot: Place the sliced beef, bell pepper, onion, and minced garlic into the slow cooker.
4. Make the Sauce: In a small bowl, whisk together: Soy sauce? Worcestershire sauce? Grated ginger? Cornstarch? Water
5. Stir until smooth.
6. Pour Sauce Over the Beef: Evenly coat the beef and veggies with the sauce mixture.
7. Slow Cook Until Tender: Cover and cook: LOW for 6-8 hours
8. HIGH for 3-4 hours
9. The steak should be fork-tender when done.
10. Serve & Enjoy!: Spoon the pepper steak over a bed of rice.
11. Garnish with green onions or sesame seeds if desired.
12. ? Tip: For a thicker sauce, remove the lid in the last 30 minutes of cooking to help it reduce.
13. Pro Tips for the Best Pepper Steak: ? Use the Right Cut of Beef - Sirloin, flank steak, or even chuck roast works best for slow cooking.? Don't Overcook the Peppers - Add bell peppers halfway through cooking if you prefer them crispier.? For Extra Tender Meat - Marinate the beef in soy sauce and garlic for 30 minutes before adding it to the crock pot.? Want It Thicker? - Add a slurry (1 tablespoon cornstarch + 2 tablespoons water) in the last 30 minutes.

14. Fun Variations to Try: ? Spicy Pepper Steak - Add Sriracha or chili paste for extra heat.? Loaded Veggie Pepper Steak - Add broccoli, snap peas, or carrots.? Teriyaki Pepper Steak - Swap soy sauce for teriyaki sauce for a sweeter version.? Zesty Pepper Steak - Add 1 tablespoon fresh lime juice for a citrusy twist.
15. What to Serve with Pepper Steak: This rich, flavorful dish pairs perfectly with:
16. ? Steamed White or Brown Rice - A classic choice to soak up the sauce.? Garlic Butter Noodles - For an extra indulgent twist.? Stir-Fried Vegetables - A side of zucchini, broccoli, or bok choy.? Egg Rolls or Spring Rolls - A crunchy, delicious complement.
17. FAQs About Crock Pot Pepper Steak: Q: Can I use a different cut of beef?A: Yes! Flank steak, chuck roast, or round steak work well, too.
18. Q: Can I make this ahead of time?A: Absolutely! Store leftovers in an airtight container in the fridge for up to 4 days.
19. Q: Can I freeze this dish?A: Yes! Freeze the cooked steak and sauce for up to 3 months. Thaw and reheat before serving.
20. Q: How do I make it low-carb?A: Serve it over cauliflower rice or zucchini noodles instead of regular rice.
21. A Set-It-and-Forget-It Meal Everyone Will Love!: This Crock Pot Pepper Steak is the perfect blend of tender beef, flavorful sauce, and crisp bell peppers-all made with minimal effort! Whether you're cooking for family dinner, meal prep, or a cozy night in, this dish will leave you completely satisfied.
22. Try it out and let me know-what's your favorite way to serve pepper steak? Drop a comment and share your slow cooker tips! ???

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

Original recipe: <https://chefmaniac.com/slow-cooker-pepper-steak-a-tender-flavorful-family-favorite/>