

Skip the Takeout: Authentic Black Pepper Beef Recipe in 30 Minutes

What really sets this Black Pepper Beef apart is the



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

List This recipe is built on fresh ingredients and pantry staples. Don't skimp on the freshly ground black pepper -it's the star! IngredientQuantity

DIRECTIONS

1. Step-by-: Step Instructions
2. This stir-fry moves fast, so have all your ingredients prepped and near your stove (mise en place is your friend here!).
3. Step 1: Prep and Season the Steak
4. Toss the thin steak slices with
5. 1 tsp of the black pepper
6. and the salt. Set aside.
7. Step 2: Sear the Steak
8. 3 tbsp of the sunflower oil
9. sesame oil
10. in a wok (or large frying pan) over a
11. until very hot. The oil should shimmer. Add the steak. Fry the steak for only
12. 2-3 minutes
13. , moving it around the wok so it doesn't stick together, until beautifully browned. Spoon out the steak into a bowl, leaving any remaining oil behind in the wok. Turn the heat down to medium.
14. Step 3: Stir-Fry the Vegetables
15. Add the remaining
16. 1 tbsp of sunflower oil
17. to the wok. Add in the sliced onions and sliced peppers. Stir fry the vegetables for
18. 3-4 minutes
19. until they start to soften but still have a nice bite (crisp-tender).
20. Step 4: Whisk the Sauce

21. While the vegetables are cooking, make your sauce. Take a small jug or bowl and add the cornflour, dark soy sauce, oyster sauce, Chinese rice wine, beef stock, and the remaining
22. 1 tsp of black pepper
23. . Stir together well to combine, ensuring the cornflour is dissolved, then put it to one side.
24. Step 5: Aromatics and Final Assembly
25. Come back to the wok. Add the minced garlic and minced ginger to the vegetables. Cook for

SWAPS & NOTES

To Serve: Boiled rice Jasmine or Basmati recommended.

Export to Sheets Swaps and Notes Steak: While sirloin is my go-to for its balance of flavor and tenderness, flank steak or skirt steak will also work well.

Just be sure to slice them thinly against the grain.

Chinese Rice Wine: This is crucial for flavor.

TIPS FOR SUCCESS

Slice Against the Grain: This is the most important tip for tender beef.

Find the long muscle fibers and cut perpendicular to them.

High Heat is Key: Stir-frying needs high heat to get that signature smoky flavor and quick sear.

Don't overcrowd the wok, as this will drop the temperature and steam the meat instead of searing it.

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

Original recipe: <https://chefmaniac.com/skip-the-takeout-authentic-black-pepper-beef-recipe-in-30-minutes/>