

## Quick Asian-Style Beef and Pepper Stir-Fry Served Over Rice

Beef and Pepper Stir-Fry with Rice



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 500 g flank steak or sirloin, thinly sliced
- 2 tbsp soy sauce
- 1 tbsp cornstarch
- 1 tbsp sesame oil
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 tsp fresh ginger, grated
- 3 tbsp soy sauce
- 2 tbsp oyster sauce
- 1 tbsp hoisin sauce
- 1 tbsp rice vinegar
- 1 tsp brown sugar
- 3 cups cooked white rice

### DIRECTIONS

- 1.** Marinate the Beef: In a bowl, combine the sliced beef with:
- 2.** 2 tablespoons soy sauce
- 3.** Cornstarch
- 4.** Sesame oil
- 5.** Mix well and allow it to marinate for about 10 minutes. This step tenderizes the beef and helps create a silky sauce later.
- 6.** Cook the Beef: Heat a wok or large skillet over high heat.
- 7.** Add the marinated beef and stir-fry for 2-3 minutes, just until browned.
- 8.** Remove the beef from the pan and set aside.
- 9.** Stir-Fry the Vegetables: In the same wok, add:
- 10.** Garlic
- 11.** Ginger
- 12.** Onion
- 13.** Bell peppers
- 14.** Stir-fry for 3-4 minutes, until the vegetables become slightly tender but still crisp.
- 15.** Combine Beef and Vegetables: Return the beef to the wok and toss it with the vegetables.
- 16.** Add the Sauce: Pour in:
- 17.** Soy sauce
- 18.** Oyster sauce
- 19.** Hoisin sauce
- 20.** Rice vinegar
- 21.** Brown sugar

22. Stir everything together and cook for 2-3 minutes until the sauce thickens and coats the beef and vegetables.
23. Serve: Spoon the beef and pepper stir-fry over warm white rice and serve immediately.

## SWAPS & NOTES

Best beef cuts: Flank steak and sirloin are ideal because they cook quickly and remain tender when sliced thinly.

Vegetable options: You can easily add broccoli, snap peas, carrots, or mushrooms for extra texture.

Gluten-free option: Use tamari instead of soy sauce and a gluten-free hoisin sauce.

Rice alternatives: Jasmine rice works beautifully, but brown rice or rice noodles are great substitutes.

## TIPS FOR SUCCESS

Slice the beef thinly: Thin slices cook quickly and remain tender.

Use high heat: A hot pan helps achieve the signature stir-fry flavor.

Cook in batches if necessary: Overcrowding the pan can cause the beef to steam instead of sear.

Prep ingredients ahead of time: Stir-fry cooks quickly, so having everything ready ensures smooth cooking.

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

Original recipe: <https://chefmaniac.com/quick-asian-style-beef-and-pepper-stir-fry-served-over-rice/>