

## Homemade Beef and Bell Pepper Gravy Over Rice: Easy Comfort Food Dinner

Homemade Beef & Bell Pepper Gravy Over Rice



TIME

**2 to 3 min**

PRINT

**Recipe Card**

SAVE

**PDF**

SOURCE

**ChefManiac**

### INGREDIENTS

- 1 pound beef steak, sliced into thin strips
- 1 1/2 cups white rice
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1/2 yellow bell pepper, chopped, optional
- 1 small onion, sliced
- 2 cloves garlic, minced
- 2 tablespoons vegetable oil
- 1 1/2 cups water or beef broth
- 1 tablespoon soy sauce
- 1 tablespoon tomato paste or ketchup
- 1 teaspoon paprika
- Salt and black pepper, to taste

### DIRECTIONS

1. Cook the rice: Rinse the rice well and cook it in salted water according to the package instructions. Once done, set it aside and keep it warm.
2. Brown the beef: Heat the vegetable oil in a large pan over medium-high heat. Add the beef strips and season with salt and black pepper. Cook until browned on all sides. Remove the beef from the pan and set it aside.
3. SautØ the onion and garlic: In the same pan, add the sliced onion and cook until softened. Stir in the minced garlic and cook for about 30 seconds, just until fragrant.
4. Add the peppers: Add the chopped green, red, and yellow bell peppers. Cook for 2 to 3 minutes until they begin to soften but still hold a little texture.
5. Build the gravy: Stir in the tomato paste, soy sauce, paprika, and water or beef broth. Mix everything well so the sauce becomes smooth and evenly seasoned.
6. Simmer: Return the browned beef to the pan. Lower the heat and let everything simmer for 8 to 10 minutes, or until the beef is tender and the sauce has thickened slightly into a light gravy.
7. Serve: Spoon the hot beef and bell pepper gravy over the cooked rice and serve immediately.

### SWAPS & NOTES

This recipe is flexible enough to work with what you already have on hand.

Beef cut: Thinly sliced sirloin, flank steak, or round steak all work well here.

Rice choice: White rice is classic, but brown rice can be used if you prefer a heartier grain.

Broth or water: Beef broth adds deeper flavor, but water still works if that is what you have.

## TIPS FOR SUCCESS

For the best texture, slice the beef thinly and against the grain.

This helps it stay tender and makes each bite easier to enjoy.

If your beef strips are too thick, they may take longer to cook and can turn chewy.

They should soften enough to blend into the dish while still keeping a little body and color.

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

Original recipe: <https://chefmaniac.com/homemade-beef-and-bell-pepper-gravy-over-rice-easy-comfort-food-dinner/>