

## Crockpot Pepper Steak Recipe for an Easy Sweet and Savory Dinner

1 package beef tips, about 1 pound



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

1 package beef tips, about 1 pound  
Half a bag of red and green bell peppers, chopped  
Chopped onions  
2 cups beef broth  
1/2 cup brown sugar  
2 tablespoons soy sauce  
Salt, to taste  
Black pepper, to taste  
Onion powder, to taste  
Garlic powder, to taste  
Tony Chachere's seasoning, to taste  
Half a bag frozen broccoli

### DIRECTIONS

1. Add the beef to the crockpot: Place the beef tips or diced steak into the crockpot.
2. Add the vegetables: Add the chopped bell peppers and onions on top of the beef.
3. Mix the sauce: In a separate bowl, stir together the beef broth, brown sugar, and soy sauce until combined.
4. Pour over the beef: Pour the sauce mixture into the crockpot over the beef and vegetables.
5. Slow cook: Turn the crockpot on high and cook for 3 hours.
6. Add the broccoli: After 2 hours of cooking, add the frozen broccoli.
7. Cook for the remaining 1 hour.
8. Season and serve: Season to taste with salt, black pepper, onion powder, garlic powder, and Tony Chachere's before serving.
9. Serve hot.

### SWAPS & NOTES

Beef tips work especially well here because they cook down nicely in the slow cooker, but diced steak can also be used if that is what you have on hand.

Using both red and green peppers gives the dish a nice mix of sweetness and classic pepper steak flavor.

The onions soften into the sauce and add even more savory depth. The broccoli is added near the end so it does not overcook.

### TIPS FOR SUCCESS

Cut the peppers and onions into evenly sized pieces so they cook at the same rate.

Wait to add the broccoli until later in the cooking time so it keeps a better texture and color.

Taste before adding extra salt since the soy sauce, broth, and seasoning blend may already bring plenty of flavor.

If you want a thicker sauce, you can remove the lid near the end or serve it over rice, which helps soak up the extra juices beautifully.

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

Original recipe: <https://chefmaniac.com/crockpot-pepper-steak-recipe-for-an-easy-sweet-and-savory-dinner/>