

## Chinese Pepper Steak Recipe: A Classic Takeout-Style Dinner at Home

1 pound beef top sirloin steak



**Chinese Pepper Steak** 🍴  
You Will Need  
- 1 pound beef top sirloin steak  
- 1/2 cup soy sauce  
- 2 tablespoons white sugar

**TIME**  
**15 min**

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### INGREDIENTS

- 1 pound beef top sirloin steak
- ... cup soy sauce
- 2 tablespoons white sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon ground ginger
- 3 tablespoons vegetable oil, divided
- 1 red onion, cut into 1-inch squares
- 1 green bell pepper, cut into 1-inch squares
- 2 tomatoes, cut into wedges

### DIRECTIONS

- 1.** Prep the beef: Slice the sirloin into thin strips. Cutting against the grain helps keep the meat tender instead of chewy.
- 2.** Make the marinade: In a bowl, combine the soy sauce, sugar, cornstarch, and ground ginger. Stir until smooth, then add the sliced beef and toss well to coat. Let it sit for at least 15 minutes so the flavors can soak in.
- 3.** Cook the beef: Heat 2 tablespoons of vegetable oil in a large skillet or wok over medium-high heat. Once hot, add the beef in a single layer. Cook until browned and nearly cooked through, stirring occasionally. Remove the beef from the skillet and set aside.
- 4.** Stir-fry the vegetables: Add the remaining 1 tablespoon of oil to the skillet. Toss in the red onion and green bell pepper. Cook for a few minutes until they start to soften but still have a little bite.
- 5.** Add the tomatoes: Stir in the tomato wedges and cook briefly, just until they begin to soften and release a bit of juice.
- 6.** Bring it all together: Return the beef to the skillet and toss everything together. The marinade left on the beef will help create a glossy sauce as it heats through. Cook for another 1 to 2 minutes, just until everything is hot and coated.
- 7.** Serve: Serve immediately over steamed white rice, brown rice, or even noodles if you want to change it up.

## SWAPS & NOTES

Top sirloin is a great choice because it is flavorful and cooks quickly, but flank steak or flat iron steak also work well.

Slice the beef thinly against the grain for the most tender bite.

If you like a stronger ginger flavor, you can use freshly grated ginger instead of ground.

For a little heat, a pinch of red pepper flakes or a drizzle of chili oil can be added at the end.

## TIPS FOR SUCCESS

The biggest secret to great pepper steak is high heat.

You want the skillet or wok hot enough to sear the beef quickly instead of steaming it.

Cooking in batches can help if your pan is crowded.

Another important tip is not to overcook the vegetables.

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