

Pepper Steak Stir-Fry with Rice That Beats Takeout at Home

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TIME
15 min

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INGREDIENTS

For the Stir-Fry:

- 1 pound flank steak or sirloin, thinly sliced against the grain
- 2 tablespoons cornstarch
- 1 tablespoon oil
- 2 bell peppers, sliced
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, minced, optional

For the Sauce:

- 1/3 cup low-sodium soy sauce
- 2 tablespoons brown sugar
- 1 tablespoon oyster sauce
- 1 tablespoon rice vinegar
- 1/2 cup beef broth or water
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch

For Serving:

- 3 to 4 cups cooked white rice
- Sliced green onions or sesame seeds, for garnish

DIRECTIONS

1. Prep the beef. Toss the sliced steak with 2 tablespoons cornstarch until lightly coated. This helps the beef brown and also gives the sauce a silky finish.
2. Mix the sauce. In a bowl, whisk together the soy sauce, brown sugar, oyster sauce, rice vinegar, beef broth, sesame oil, and 1 tablespoon cornstarch. Set aside.
3. Cook the beef. Heat the oil in a large skillet or wok over medium-high heat. Add the beef in a single layer and cook for 2 to 3 minutes, stirring occasionally, until browned. Remove it from the pan and set aside.
4. Cook the vegetables. Add the bell peppers and onion to the same pan. Stir-fry for 3 to 4 minutes until slightly tender but still crisp. Add the garlic and ginger and cook for 30 seconds more.
5. Combine and sauce. Return the beef to the skillet. Pour in the sauce and stir everything together. Cook for another 2 to 3 minutes until the sauce thickens and coats the beef and vegetables.
6. Serve. Spoon the pepper steak over warm rice and garnish with green onions or sesame seeds.

SWAPS & NOTES

Flank steak is a great choice because it stays tender when sliced thin, but sirloin also works well.

The key is cutting the beef against the grain so it stays easy

to chew.

You can swap the bell peppers for a mix of red, green, and yellow if you want more color and a slightly different sweetness.

If you do not have oyster sauce, the stir-fry will still taste

great without it, though it adds a little extra depth.

TIPS FOR SUCCESS

The biggest tip for a good stir-fry is having everything prepped before the pan gets hot.

Once you start cooking, the process moves fast, so it helps to have the sauce mixed, vegetables sliced, and rice ready to go.

Also, do not overcrowd the pan when cooking the beef.

If needed, cook it in batches so it sears instead of steaming.

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