

Bold Black Pepper Chicken with Garlic and Peppers: Better-Than-Takeout Flavor at Home

Bold Black Pepper Chicken with Garlic, Peppers, and Savory Stir-Fry Glaze



TIME

5 to 6 min

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SOURCE

ChefManiac

INGREDIENTS

- 1 1/2 pounds boneless, skinless chicken breasts or thighs, cut into bite-sized pieces
- 2 tablespoons cornstarch
- 2 tablespoons oil, divided
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 small onion, sliced
- 4 cloves garlic, minced
- 1 to 1 1/2 teaspoons freshly ground black pepper
- 1/4 cup soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon brown sugar or honey
- 1/2 cup chicken broth or water
- 1 teaspoon sesame oil
- 1 teaspoon rice vinegar
- 2 green onions, sliced, for garnish
- Cooked rice or noodles, for serving

DIRECTIONS

- 1. Coat the chicken:** Place the chicken pieces in a bowl and toss them with the cornstarch until lightly coated. This helps the chicken brown nicely and gives the sauce something to cling to later.
- 2. Mix the sauce:** In a small bowl, whisk together the soy sauce, oyster sauce, hoisin sauce, brown sugar or honey, chicken broth, sesame oil, rice vinegar, and black pepper. Set aside.
- 3. Sear the chicken:** Heat 1 tablespoon of oil in a large skillet or wok over medium-high heat. Add the chicken and cook for 5 to 6 minutes, stirring occasionally, until browned and nearly cooked through. Remove it from the pan and set aside.
- 4. Cook the vegetables:** Add the remaining oil to the skillet. Toss in the sliced peppers and onion and stir-fry for 3 to 4 minutes until they are slightly softened but still crisp. Add the garlic and cook for about 30 seconds, just until fragrant.
- 5. Bring it all together:** Return the chicken to the skillet. Pour in the sauce and toss everything together. Let it simmer for 2 to 3 minutes until the sauce thickens slightly and coats the chicken and vegetables.
- 6. Serve hot:** Spoon the black pepper chicken over cooked rice or noodles. Garnish with sliced green onions and extra black pepper if you want even more kick.

SWAPS & NOTES

Chicken thighs are especially good here because they stay

juicy and flavorful, but chicken breast works very well too if you want a leaner option.

Freshly ground black pepper makes a real difference in this recipe.

Pre-ground pepper will work, but freshly cracked pepper gives the

sauce its signature boldness and a more vibrant finish.

You can also swap the bell peppers for whatever vegetables you have on hand.

TIPS FOR SUCCESS

The biggest tip for stir-fry recipes like this is to prep everything before the pan gets hot.

Once you start cooking, the process moves quickly, so having the sauce mixed and vegetables sliced ahead of time makes everything smoother.

Do not overcrowd the pan when cooking the chicken.

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

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

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