

# Pepper Steak for 2

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## **Ingredients**

1/2 pound beef round steak (3/4 inch thick), trimmed  
1 tablespoon vegetable oil  
1/4 cup chopped onion  
1 garlic clove, minced  
1 beef bouillon cube  
3/4 cup boiling water  
1/8 teaspoon pepper  
1 can (14-1/2 ounces) stewed tomatoes  
1 medium green pepper, cut into rings  
1/4 cup cold water  
2 tablespoons cornstarch  
2 tablespoons soy sauce  
Hot cooked noodles or rice, optional

## **Directions**

Cut meat into 2-in. x 1-in. strips; brown in a skillet in oil for 10 minutes. Add onion and garlic; cook for 3-4 minutes. Dissolve bouillon in boiling water; pour into skillet. Sprinkle meat with pepper. Cover and simmer for 35-40 minutes or until meat is tender.

Add tomatoes and green pepper; cover and simmer for 10 minutes. Combine cold water, cornstarch and soy sauce; stir into broth. Bring to a boil; cook and stir for 2 minutes. Serve over noodles if desired.