

Pepper Steak

written by The Recipe Exchange | January 28, 2014

Ingredients

1-1/2 to 2 lb. beef round steak
2 tbsp. oil
1/4 cup soy sauce
1 onion, sliced
1 clove garlic, minced
1 tsp. sugar
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. ground ginger
1 can (16 oz.) tomatoes and liquid
2 lg. green peppers, cut into slices
1/2 cup cold water
1 tbsp. cornstarch
Cooked rice or noodles

Directions

Cut beef into strips; brown beef with oil in skillet. Add to crockpot. Add the next 7 ingredients and pour over the beef. Cover and cook on low for 5-6 hours until meat is tender. Add the tomatoes and green peppers; cook on low for 1 hour more. Combine the cold water and cornstarch to make a paste and stir into liquid in cooker. Cook on high until thickened. Serve over rice, or noodles.