

Pepper Steak – Recipe from Becky Cromberg

4 servings

1 – 1 ½ lb. round steak, cut into thin strips
1 tsp. salt
Pepper
1 medium to large green pepper, cut into strips
1 medium onion, cut into strips
2 Tbsp cornstarch
2 cups water
2 bouillon cubes (we use bullion paste instead)
2 Tbsp soy sauce
2 cups of brown rice (before cooking)

Directions:

Prepare the rice in a separate pot. Brown the meat in a skillet. Add the salt and pepper, the green pepper, and the onion. Cook for one minute. Add the cornstarch to the water and stir. Pour it into the skillet and add the bullion and soy sauce. Stir while cooking until thickened. Serve over rice.



Shopping List – Pepper Steak

- 1 – 1 ½ lb. round steak, cut into thin strips
- salt
- Pepper
- 1 medium to large green pepper
- 1 medium onion
- cornstarch
- bouillon cubes (we use bullion paste instead)
- Soy sauce
- Brown rice