

# CHINESE PEPPER STEAK WITH ONIONS



## Ingredients:

- 1 lb. flank steak, thinly sliced against the grain
- 2 tablespoons of soy sauce
- 1 tablespoon cornstarch
- 2 tablespoons vegetable oil, divided
- 1 large green bell pepper, sliced
- 1 large red pepper, sliced
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1 tablespoon ginger, minced
- 3 tablespoons oyster sauce
- 1 tablespoon soy sauce (extra)
- 1 teaspoon sugar
- 1 tablespoon water (optional, for thinning sauce)
- Fresh ground black pepper, to taste

## Instructions:

Prep Time: 15 min. | Cook Time: 10 min. | Servings: 4

### Step 1: Marinate the Steak

In a bowl, toss the sliced flank steak with 2 tablespoons of soy sauce and 1 tablespoon of cornstarch. Set aside for 15 minutes to marinate.

### Step 2: Prepare the Stir-Fry

Heat 1 tablespoon of vegetable oil in a large skillet or wok over high heat. Add the marinated steak and sear for 1–2 minutes per side until browned. Remove the steak and set aside.

### Step 3: Sauté the Vegetables

In the same skillet, add the remaining tablespoon of vegetable oil. Stir-fry the garlic, ginger, onions, and bell peppers for 2–3 minutes, or until the vegetables are slightly tender but still crisp.

### Step 4: Make the Sauce

In a small bowl, mix oyster sauce, the extra tablespoon of soy sauce, and sugar. Add a splash of water if the sauce needs thinning. Return the steak to the skillet and pour the sauce over the meat and vegetables. Stir-fry for 1–2 minutes until everything is evenly coated and heated through.

### Step 5: Serve

Sprinkle freshly ground black pepper over the dish for a bold finish. Serve hot over steamed rice or noodles.