



# Pepper Steak

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 flank steak (around 2 lbs), cut into 1/4-inch thick slices  
6 tbsps soy sauce  
2 tbsps cornstarch  
2 tbsps brown sugar  
3 tbsps sesame oil  
2 tbsps mirin  
1/2 tsp red pepper flakes  
3 to 4 cloves garlic, minced  
3 tbsps vegetable oil  
1 medium onion, cut into 1-inch pieces  
1 red bell pepper, cut into strips  
1 green bell pepper, cut into strips

## Instructions

In a bowl, combine soy sauce, mirin, brown sugar, sesame oil and red pepper flakes. Stir until smooth. Toss in beef slices to coat and set aside.  
In a wok or wide skillet, heat half of the vegetable oil until smoking hot, over high heat. Stir-fry bell pepper strips until tender but crisp. Remove and set aside.  
Stir-fry onions until softened, about 3 minutes.  
Add the remaining oil to wok and heat for 30 seconds.  
Saute garlic for around 30 seconds.  
Drain beef slices from marinade, reserving liquid mixture. Stir-fry beef slices on wok until well browned.  
Add in onions, bell peppers, reserved marinade and any accumulated juices to wok. Cook until heated through.  
Serve over hot rice.