



Steak and Rice

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This steak and rice is a meal in itself A spicy combo of beef and bell pepper is served over a bed of rice This recipe is an instant favorite and economical too

Ingredients

- - 1 ½ pounds round steak - 1 medium green bell pepper - 2 tablespoons vegetable oil - 1 (29 ounce) can diced tomatoes - ¼ cup soy sauce - ½ teaspoon garlic powder - ½ teaspoon ground ginger - ½ teaspoon ground black pepper - 4 tablespoons cornstarch - 1 cube beef bouillon cube - 2 cups warm water - 2 cups hot cooked rice
- or as needed

Instructions

1. Trim any fat from steak; thinly slice steak into 2- to 3-inch strips. Core and seed bell pepper
2. then thinly slice into 3-inch strips. Heat oil in a large skillet over medium-high heat. Add steak and cook for 2 to 3 minutes. Add bell peppers; cook and stir until peppers start to soften and steak is browned
3. 3 to 5 minutes. Reduce heat and add diced tomatoes
4. soy sauce
5. garlic powder
6. ginger
7. and black pepper. Cover and simmer for 10 minutes. Stir cornstarch and bouillon cube into water; stir well until dissolved. Pour mixture into the skillet. Cover and simmer
8. stirring occasionally
9. until sauce thickens to a gravy-like consistency
10. about 10 minutes. Remove from heat and serve over hot cooked rice.