

Pepper Steak

- 1 lb. boneless top round, sirloin or leftover London broil cut into thin strips
- 2 tbsp vegetable oil
- 1 8oz jar [Frank's Pickled Peppers Balsamic Roasted Peppers](#), cut into strips
- 1 medium onion, cut into wedges
- 16 oz beef broth
- 1 tbsp Worcestershire Sauce
- 1/2 tsp garlic powder
- 4 cups hot cooked rice
- 2 tbsp corn starch
- 1 tbsp soy sauce + 1 tbsp water

Directions:

1. In a large skillet heat 1 tbsp oil on medium high. Add beef and stir fry until browned and juices evaporate. Remove beef and set aside. If using leftover London broil skip this step.
2. Mix corn starch with soy sauce and mix well to form a slurry. Add a the water if needed. Set aside.
3. In same skillet heat remaining 1 tbsp oil on medium high. Add onions and cook until translucent, about 3-5 min.
4. Return beef to skillet with onions and add the Worcestershire Sauce, cornstarch slurry, garlic powder and beef broth. Heat just to a boil to thicken gravy. Serve over the hot rice.

Serves 4