

CopyCat P.F. Chang's Pepper Steak

Ingredients

1 1/2 pound Beef Sirloin cut across the grain into 1 1/2-inch long and 1-inch wide cubes
Garlic Powder to taste
1/3 cup roughly chopped Onion
1 Green Bell Peppers seeded and roughly chopped into large squares
1 Red Bell Pepper seeded and roughly chopped into large squares
1 cube or 1 teaspoon Beef Bouillon
1/4 cup Hot Water
2 1/2 tablespoon Vegetable Oil
1/2 tablespoon Cornstarch
One half of a 7-ounce can Stewed Tomatoes, with Liquid
2 1/2 tablespoons Soy Sauce
1 teaspoon White Sugar
1/2 teaspoon Salt

Directions

In a medium bowl, add beef and garlic powder. Mix well. Set aside for 5 minutes. Slice green, red bell peppers and onion into cubes.

Dissolve bouillon in hot water. Add cornstarch. Mix until dissolved.

Heat a wok or large skillet over medium heat.

Add vegetable oil.

When oil is hot and shimmering, add beef cubes. Sauté until browned. Do not overcook.

Transfer stir fried meat to a crock pot.

Give a quick stir to bouillon mixture and pour over beef in crock pot.

Add onion, bell peppers, stewed tomatoes, soy sauce, sugar and salt. Stir to mix.

Cover. Cook on high for 3 to 4 hours or low for 6 to 8 hours, if your schedule permits.

Serve with rice or noodles.