

Pepper Steak Over Rice (Crock Pot Recipe)

Prep Cook Time: 15 minutes

SERVES 4-6

Ingredients:

- 1.5 lbs. Beef round chunks
- ¼ cup soy sauce
- 1 teaspoon garlic powder
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon ground ginger
- ½ large onion, chopped
- 2 green bell peppers, cut into strips
- 1 (14 oz. can) diced tomatoes, undrained
- ½ cup cold water
- 1 tablespoon corn starch

Steps

- 1. Place beef chunks in slow cooker.
- 2. Combine soy sauce, garlic, onion, sugar, salt, pepper, and ginger.
- 3. Pour over meat. Cover
- 4. Cook on low 5 -6 hours. Add green peppers and tomatoes.
- 5. Cook 1 hour longer. Combine water and cornstarch.
- 6. Stir into slow cooker. Cook on high until thickened, about 10-15 minutes.
- 7. Serve over hot rice.