

# Heavenly Pepper Steak

Recipe By Rivky Kleiman



Cooking and Prep:  50  
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Serves:  6

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Gluten Free, No Refined  
Sugar, Paleo

**Source:** Family Table by  
Mishpacha Magazine

Many people make the mistake of overcooking their meat, resulting in tough, chewy beef. Follow the directions below and make sure the beef is cooked through. Serve immediately and enjoy a perfect dinner, either on Pesach or year round.

## Ingredients (13)

### Main ingredients

- 1 and 1/2 pounds (3/4 to 1 kilogram) thinly sliced pepper steak
- 1/4 cup **Gefen Extra-Light Olive Oil**
- 1 medium onion, sliced
- 1 red pepper, sliced

- 1 yellow pepper, sliced
  - 2 cloves garlic, crushed, or 2 cubes **Gefen Frozen Garlic**
  - 1 (15-oz./425-g.) can **Gefen Tomato Sauce**
  - 1/2 teaspoon salt
  - 1/4 teaspoon pepper
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### Marinade

- 2 tablespoons **Tuscanini Balsamic Vinegar**
  - 2 cloves garlic, crushed or 2 cubes **Gefen Frozen Garlic**
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
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## Start Cooking

### Prepare the Pepper Steak

1. Place pepper steak in a large ziplock bag. Add the marinade ingredients. Mix well and marinate for 30 minutes.
2. Heat a quarter cup olive oil in a large frying pan over medium-high heat. Stir-fry the onions and peppers for five minutes.
3. Add beef and crushed garlic and stir-fry for four minutes.
4. Add tomato sauce, salt, and pepper. Cook an additional four to five minutes until beef is completely cooked through. Serve immediately.

#### Note:

This dish works fabulously over a bed of mashed potatoes.

#### Tip:

To save time, prep the meat in advance and freeze it in the marinade. Defrost when ready to cook.

#### Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller