

Spicy Pepper Steak

Recipe By *Leah Barzel*



Cooking and Prep:  2 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Adding chili peppers to a standard pepper steak kicks it up a notch. The gravy is delicious, so serve over rice or couscous to absorb it all.

Ingredients (12)

Main ingredients

- 3 tablespoons oil
- 2 pounds (1 kilogram) shoulder roast or minute steak (number 5 meat), cut into strips
- 2 onions, sliced
- 5 cloves garlic, sliced
- 1/2-1 green chili pepper, chopped
- 2 peppers, 1 red, 1 yellow, cut into strips

Gravy

- 1 teaspoon paprika
 - salt, to taste
 - pepper, to taste
 - 1/3 cup Gefen Soy Sauce
 - 1/3 cup Elvi Rioja Herenza Crianza or other wine
 - 1/2 cup water
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Start Cooking

Sauté

1. Heat the oil in a pot. Add the meat and brown on both sides.
2. Remove the meat from the pot and saute the onion and garlic until translucent.
3. Add the peppers and steam for three minutes.

Simmer

1. Return the meat to the pot and add seasonings, soy sauce, wine, and water. Bring to a boil.
2. Reduce heat to a simmer and cook for 1 and 1/2 hours over low heat, until the meat is soft.
3. Serve over white rice or couscous.

Credits

Photography: Daniel Lailah

Styling: Amit Farber