Good Food Brings People Together ♥

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's CHEESY PEPPER STEAK

Savory ♥ Hearty ♥ Family Favorite!

Tender strips of beef, sweet peppers, and onions in a rich, savory sauce, topped with melted muenster cheese. An easy, delicious, and comforting meal the whole family will love!

PREP TIME	COOK TIME	SERVINGS
15 MIN	25 MIN	4–6

♥ INGREDIENTS ♥

- 1 lb. sirloin or flank steak, thinly sliced against the grain
- 1 tbsp. olive oil
- 1 large onion, sliced
- 2 bell peppers (1 green, 1 red), sliced
- 2 cloves garlic, minced
- 1 (10.5 oz) can beef broth
- 3 tbsp. soy sauce
- 1 tbsp. Worcestershire sauce
- 1 tbsp. cornstarch
- 1/2 tsp. salt (or to taste)
- 1/2 tsp. black pepper
- 1 1/2 cups shredded muenster cheese



♥ INSTRUCTIONS ♥

1. In a small bowl, whisk together beef broth, soy sauce, Worcestershire sauce, cornstarch, salt, and pepper. Set aside.
2. Heat olive oil in a large skillet over medium-high heat. Add sliced beef and cook until browned. Remove from skillet and set aside.
3. In the same skillet, add onions and bell peppers. Cook for 5–7 minutes, until tender-crisp. Add garlic and cook for 1 minute.
4. Return the beef to the skillet. Pour in the sauce mixture and stir to combine. Simmer for 5–7 minutes, until slightly thickened.
5. Sprinkle muenster cheese over the top. Cover and cook for 2–3 minutes, until melted and bubbly.
6. Serve hot over rice, in hoagie rolls, or on its own. Enjoy!

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