

Pepper Steak with Rice

Ingredients

- 1 ½ lb round steak, ½ inch thick strips
- 1 tbl paprika
- 2 cloves garlic, crushed
- 2 tbl butter
- 1 cup green onions, sliced
- 2 green peppers, cut in strips
- 2 large tomatoes, diced
- 1 cup beef broth
- ½ cup water
- 2 tbl corn starch
- 2 tbl soy sauce
- 3 cups cooked rice

Directions

- Sprinkle steak with paprika and allow to stand while preparing other ingredients.
- Cook steak and garlic in butter until meat is browned.
- Add onions and green peppers; continue cooking until vegetables are wilted.
- Add tomatoes and broth; cover and simmer about 15 minutes.
- Blend water with corn starch and soy sauce. Stir into steak and cook until thickened.
- Serve over beds of fluffy rice.