



Pepper Steak

Servings: 0

Ingredients

- 8 oz Denver or flank steak, thinly sliced
- 1 T. flour
- 1 T. olive oil
- 1/2 cup dry red wine
- 1 ca diced tomatoes (14.5 ounce)
- 1 cup sliced onions
- 1 T. garlic
- 1 t. Italian seasoning
- 1/2 t. each Kosher salt, black pepper, and red pepper flakes
- 1 cup sliced green bell peppers
- 1 cup sliced red bell peppers

Directions

Dredge steak in flour. Heat oil in a saute pan over medium heat. Brown steak, 2 minutes per side.

Deglaze pan with wine, scraping up any brown bits. Add tomatoes, onions, garlic, Italian seasoning, salt, black pepper, and pepper flakes; reduce heat to low and simmer, covered, 10 minutes.

Stir in bell peppers; simmer mixture until steak is tender, 15 minutes.

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