

# Pepper Steak in Crockpot

I personally love slow cooked meals. I just find them very delicious and rich of flavors. Last Saturday, I made this pepper steak cooked on low, and I want to share it with you guys.

## You'll Need:

- 16 oz of beef stew meat.
- 2 of each bell peppers.
- 1 vegetable oil.
- 3 tbsp. Of worcestershire sauce.
- 1 tsp of minced garlic.
- 1 can of beef broth.
- 1 can of stewed tomatoes.
- 1 season salt.
- 1 all-purpose flour.

## How to:

In a large bowl, mix together the flour and season salt then coat the meat in the mixture.

In a skillet, heat the oil, add in the meat, minced garlic, bell peppers (cut into strips) and cook until the meat starts to brown.

Remove the meat and peppers from the skillet to a lined slow cooker leaving the grease behind.

In the skillet where we cooked the meat, add the stewed tomatoes with juice, and 1 can of beef broth to the oil.

Add the flour gradually while stirring until you make a gravy then pour it over the meat in the slow cooker.

Cook cover on low for 8 hours.

Simple, easy and rich of flavors! This slow cooked pepper steak is so delicious. It doesn't hurt to change our style for time to another! Let me know if you love it.