

Recipes and Tips



Black Pepper Beef and Cabbage Stir-Fry

2 to 4 servings

- 1 tablespoon whole black peppercorns, coarsely crushed with the bottom of a cup or pan
- 3 garlic cloves, grated
- 2 teaspoons light brown sugar
- 1 teaspoon cornstarch
- Salt, to taste
- $\frac{3}{4}$ pound sirloin steak, thinly sliced crosswise
- 3 tablespoons sunflower oil or other neutral oil
- 2 tablespoons soy sauce
- $\frac{1}{2}$ head small green cabbage (about 8 ounces), thinly sliced
- 1 tablespoon sherry vinegar
- 1 tablespoon toasted sesame seeds, crushed with your fingertips
- 2 scallions, thinly sliced
- Cooked rice, for serving

Add peppercorns, garlic, brown sugar, cornstarch and 1 teaspoon salt to a medium bowl and stir to combine. Add sliced steak and toss to coat.

Heat the oil in a large cast-iron skillet over medium-high. Add steak and cook, stirring frequently, until some of the edges are lightly browned, 3 to 4 minutes. Add soy sauce and toss beef to coat, about 1 minute. Using a slotted spoon, transfer beef to a bowl or plate.

Add cabbage to skillet, spread in an even layer and let cook, undisturbed, for 1 minute so that some pieces caramelize in the pan. Toss and cook cabbage, stirring occasionally, until crisp-tender, 4 to 6 minutes. Stir in vinegar and season with salt

Add steak and any juices back to the skillet and stir until well combined with the cabbage and warmed through, about 1 minute. Top with toasted sesame seeds and scallions; serve with rice.