

# Black Pepper Beef Stir Fry (????)

Yield: 4 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/best-black-pepper-beef-recipe-chinese>

## Ingredients:

- 1/2 tablespoon white pepper
- 1/2 tablespoon light soy sauce
- 1/2 tablespoon dark soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon Shaoxing rice wine or dry sherry
- 1/2 teaspoon salt or to taste
- 1 teaspoon sugar or to taste
- 1/2 teaspoon chicken bouillon powder
- 1 egg white
- 1 tablespoon corn starch
- 3 tablespoons cooking oil
- 1 1/8 pounds beef sirloin, flank, skirt, scotch, tenderloin or boneless short ribs
- 2 tablespoons pepper sauce black, affiliate link
- 2 bell peppers capsicum, sliced
- 1 onion sliced
- 5 ginger slices
- 2 cloves garlic minced
- cooking oil

## Nutrition:

1. Calories: 550 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 85 milligrams
4. Fat: 35 grams
5. Fiber: 4 grams
6. Protein: 29 grams
7. SaturatedFat: 9 grams

8. Sodium: 990 milligrams
  9. Sugar: 6 grams
  10. TransFat: 1.5 grams
- 

Thank you for visiting our website. Hope you enjoy Black Pepper Beef Stir Fry (????) above. You can see more 19 best black pepper beef recipe chinese Taste the magic today! to get more great cooking ideas.