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Black Pepper Beef and Cabbage Stir-Fry

By [Sue Li](#)

YIELD 2 to 4 servings

TIME 20 minutes

Coarsely crushed black peppercorns star in this quick weeknight dish, which is built primarily from pantry staples. Don't be shy about adding the entire tablespoon of pepper, as it balances out the richness of the beef and adds a lightly spicy bite to the dish. A quick rub of garlic, brown sugar, salt, pepper and cornstarch seasons the beef; the cornstarch helps tenderize the beef and later imparts a silky texture to the sauce. Feel free to marinate the beef up to 8 hours ahead and cook when you're ready. If leftovers remain, tuck them into a crunchy baguette or roll them into a wrap.



Andrew Purcell for The New York Times. Food Stylist: Barrett Washburne.

Asian, Steaks And Chops, Vegetables, Cabbage, Cornstarch, Pepper, Peppercorn, Rice, Scallion, Sirloin Steak, Dinner, Quick, Weeknight, Main Course

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INGREDIENTS

- 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
- Kosher salt
- ¾ pound sirloin steak, thinly sliced crosswise
- 3 tablespoons sunflower oil or other neutral oil
- 2 tablespoons soy sauce
- ½ 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 to Your Grocery List

[Ingredient Substitution Guide](#)

PREPARATION

Step 1

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.

Step 2

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.


Step 3

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.

Step 4

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.

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COOKING NOTES


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Kevin Osinski | 1 year ago

Not in my experience. Thinly sliced as specified and stir-fried on high heat for about 5 minutes, it will be crispy, starting to brown, and cooked just enough to lose its bitterness and turn a little sweet. It's my favorite way to cook green cabbage. Try it!


👍 85 This is helpful



Boyd Tracy | 1 year ago

Disagree with Leslieyou want the cabbage crispy!


👍 62 This is helpful



Noemie | 1 year ago

Really good recipe! I added more cabbage per suggestions, doubled the spice mix, and added chicken stock thickened with a bit of cornstarch at the end to make a bit of sauce. The chicken stock helped to deglaze the pan a bit too. I didn't have sherry vinegar but apple cider vinegar with a pinch of sugar worked out well. Also, as a tip, putting the beef in the freezer for about 20 minutes will help make the thin slicing easier. Next time I may add sliced red onions to the pan for more flavor.

👍 58 This is helpful



Steve | 1 year ago

I'll take whatever heat, spice, salts, alliums, cheeses, alcohols, and vinegars you don't want.

👍 35 This is helpful

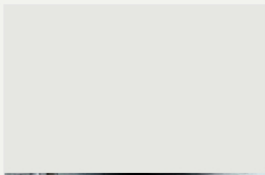
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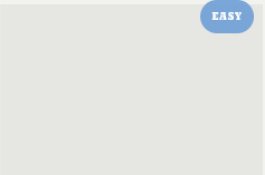
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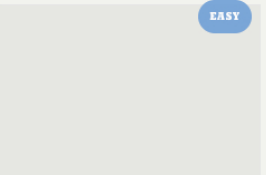
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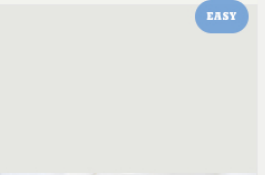
Sesame-Ginger Chicken Noodle Soup
Sue Li
1 hour 10 minutes



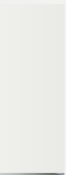
Grilled Corn and Avocado Salad With Feta Dressing
Sue Li
30 minutes



Rice Cake Soup With Bok Choy and Edamame
Sue Li
30 minutes




Pasta Salad With Marinated Tomatoes and...
Sue Li
25 minutes

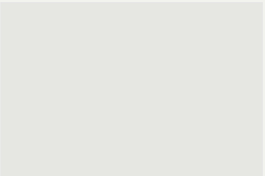


Taiwan
Sue Li
35 minute

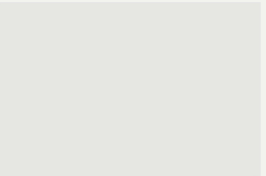
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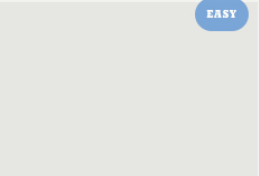
Seared Broccoli and Potato Soup
Melissa Clark



Korean Barbecue-Style Meatballs
Kay Chun



Tunisian Shakshuka With Shrimp
Jamel Charouel



Brandied Dried Fruit
Yewande Komolafe

45 minutes



20 minutes



30 minutes



15 minutes, plus 2 to 14 days' soa...

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