



Courtesy of Chef Anita Cartagena, [Protea Restaurant](#), Yountville, Napa Valley

Pepper Steak Recipe paired with Signorello 2004 Luvisi Vineyard Zinfandel

#### Pepper Steak

1lb Top Sirloin  
1/4 Light Soy Sauce  
1 small yellow onion  
1 red bell pepper  
1 pasilla pepper

Slice all ingredients thin, set steak and vegetables aside in separate bowls

#### Steak Marinade

2 tablespoons Olive oil  
1 tablespoon Onion Powder  
1 tablespoon Garlic Powder  
1 teaspoon Coriander  
1 teaspoon Paprika  
1 teaspoon of ground Szechuan peppercorn  
Salt to taste

Add all ingredients directly onto the steak only and work into it until well incorporated. Try not to overwork the steak.

Take a hot wok or sauté pan and add olive oil, wait until it comes back up to temperature, add steak and sear on all sides. Once it has cooked almost all the way through, add your vegetables and toss until it is tender, finish with soy sauce being careful not to over reduce the sauce, adjust your seasoning and serve hot over Steamed Rice cooked as described on the package. For an extra kick on flavor, add stewed white beans over the rice and then the pepper steak over. For an example of stewed beans recipe, you can check: [Habichuelas Guisadas](#)

Garnish with scallions