

Ingredients



- 1 1/2 lbs steak sliced very thin (I love using sirloin for this recipe)
- 1 medium onion sliced thin
- 1 red pepper sliced
- 3/4 cup water
- 1/2 cup soy sauce
- 1/2 cup hoisin sauce
- 1/2 cup apricot jam
- 1 tbsp garlic
- 1/2 tsp ground ginger
- 3 tbsp corn starch

Slow Cooker Mongolian Beef



Instructions

- In the slow cooker, combine the water, soy sauce, hoisin sauce, apricot jam, corn starch, garlic, and ginger with a whisk until smooth.
- Add steak, peppers and onions to the slow cooker (OPTIONAL: if you like your vegetables tender-crisp, add them in the last hour of cooking)
- Cook on low for 5-6 hours or high for 3-4 hours. Serve over rice or noodles.

