Delicious and Easy Chinese Copycat Recipes to Try at Home

Panda Express's Veggie Spring Roll

This Panda Express copycat recipe is great to as an appetizer—or take a couple to work for your lunch.

Serves 6–8 | *Prep. time 15 minutes* | *Cooking time 5 minutes*

Ingredients

- 4 teaspoons vegetable oil, divided
- 3 eggs, beaten
- 1 medium head cabbage, finely shredded
- ½ carrot, julienned
- 1 (8-ounce) can shredded bamboo shoots
- 1 cup dried, shredded wood ear mushroom, rehydrated
- 1 pound Chinese barbecue or roasted pork, cut into matchsticks
- ½ cup chopped Chinese yellow chives
- 1 green onion, thinly sliced
- 2½ teaspoons soy sauce
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 (14-ounce) package egg roll wrappers
- 1 egg white, beaten
- 1 quart oil for frying, or as needed

Directions

1. In a large skillet, heat 1 tablespoon of oil over medium-high heat.
2. When the skillet is hot, add the beaten eggs and cook until firm, then flip and cook a bit longer like an omelet. When set, remove from the pan. Cut into strips and set aside.
3. Add the remaining oil to the skillet and heat. When hot, add the cabbage and carrot and cook for a couple of minutes until they start to soften. Then add the bamboo shoots, mushrooms, pork, green onions, chives, soy sauce, salt and sugar. Cook until the veggies are soft, then stir in the egg. Transfer the mixture to a bowl and refrigerate for about 1 hour.
4. When cooled, add about 2–3 tablespoons of filling to each egg roll wrapper. Brush some of the beaten egg around the edges of the wrapper and roll up, tucking in the ends first.
5. When all of the wrappers are filled, heat about 6 inches of oil to 350°F in a deep saucepan, Dutch oven or fryer.
6. Add the egg rolls to the hot oil a couple at a time. When golden brown and crispy, remove from oil to a paper-towel-lined plate to drain.
7. Serve with chili sauce or sweet and sour sauce.

Pei Wei’s Beef Lo Mein

This beef lo mein recipe is a copycat version of the one on Pei Wei's menu.

Serves 4–6 | *Prep. time 30 minutes* | *Cooking time 8 minutes*

Ingredients

- 1½ pounds flank steak, cut into thin strips
- 1 tablespoon soy sauce
- 1½ teaspoons cornstarch
- 2 tablespoons oyster sauce
- 2 teaspoons dark soy sauce
- ¼ cup beef broth
- 1 teaspoon granulated sugar
- ½ pound fresh egg noodles or Italian spaghetti, cooked
- 1 teaspoon sesame oil
- 1 large carrot, julienned
- ½ cup Napa cabbage, chopped
- 1 clove garlic, chopped
- 1 quart of oil for stir-frying, or as needed
- 2-3 green onions, green parts only chopped, for garnish

Directions

1. Put the soy sauce and cornstarch in a resealable bag. Squish the bag to combine, then add the strips of steak and allow to marinate for 20 minutes.
2. In a mixing bowl, stir together the oyster sauce, dark soy sauce, beef broth and sugar. Set aside.
3. Toss the cooked noodles with 1 teaspoon of sesame oil and set aside.
4. Add the oil to a deep skillet and heat. When hot, add the beef, stirring constantly until the beef browns and begins to crisp.
5. Add 2 tablespoons of oil to a large skillet or wok and heat over medium-high heat. When hot, stir in the garlic and cook for about 30 seconds. Add the carrots and cook for another minute or so. Add the shredded cabbage and cook for another minute.
6. Stir in the noodles and cook for 2 minutes.
7. Add the sauce you prepared earlier to the skillet along with the beef. Stir to make sure everything is coated with sauce.
8. Garnish with green onions and serve.

Panda Express's Copycat Beef and Broccoli

Who doesn't love Panda Express? Whip up this quick and delicious copycat go-to stir-fry in just 45 minutes.

Serves 4 | *Prep. time 30 minutes* | *Cooking time 15 minutes*

Ingredients

- 2 tablespoons cornstarch, divided
- 3 tablespoons Chinese rice wine, divided
- 1 pound flank steak, cut thinly against the grain
- 1 pound broccoli florets, chopped into small pieces
- 2 tablespoons oyster sauce
- 2 tablespoons water
- 1 tablespoon brown sugar
- 1 tablespoon soy sauce
- 1 tablespoon cornstarch
- 2 tablespoons canola oil
- ¼ teaspoon sesame oil
- 1 teaspoon ginger, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons sesame seeds

Preparation

1. In a large Ziploc bag, add 1 tablespoon cornstarch and 2 tablespoons Chinese rice wine. Place beef inside and seal tightly. Massage bag to fully coat beef. Set aside to marinate for at least 20 minutes.
2. Rinse broccoli and place in a nonreactive bowl. Place a wet paper towel on top, then microwave for 2 minutes. Set aside.
3. Stir oyster sauce, water, 1 tablespoon Chinese rice wine, brown sugar, soy sauce, and remaining cornstarch in a bowl until well mixed. Set aside.
4. Heat wok over high heat. You want the wok to be very hot. Then, heat canola and sesame oil in wok and wait to become hot.
5. Working in batches, add steak and cook over high heat for 1 minute. Flip, and cook other side for another 1 minute. Transfer to a plate.
6. To the same wok, add garlic and ginger. Sauté for about 10 to 15 seconds then return beef to wok. Toss in heated broccoli. Slightly stir prepared sauce to make sure cornstarch is not settled on the bottom, then add to wok. Toss everything in sauce to combine. Continue cooking until sauce becomes thick.
7. Garnish with sesame seeds. Serve.

PF Chang's Crispy Honey Shrimp

These crispy shrimp are delicious when you make this copycat recipe of the menu item found at PF Chang's.

Serves 2 | *Prep. time 15 minutes* | *Cooking time 5 minutes*

Ingredients

- ½ pound shrimp, peeled and deveined

Batter

- 1 cup all-purpose flour
- ½ cup cornstarch
- ¼ teaspoon baking powder
- 1 egg
- 1 cup ice water

Shrimp marinade

- 1 tablespoon low-sodium soy sauce
- 1½ tablespoons cornstarch
- Pinch of salt
- Pinch of black pepper
- 1 cup vegetable oil for frying

Honey sauce

- ½ cup rice wine
- ⅓ cup honey
- ⅓ cup rice vinegar
- 3 tablespoons low-sodium soy sauce
- 1 tablespoon garlic, minced
- ¼ cup corn starch
- ¼ cup water

Garnish

- Green onions, chopped

Directions

1. Clean the shrimp, pat them dry, and add them to a bowl.
2. Season the shrimp with some salt and pepper, then mix in the cornstarch and stir to ensure all of the shrimp are evenly covered. Stir in the soy sauce, then cover and refrigerate for about 10 minutes.
3. To make the batter, mix together the flour, baking powder, egg, iced water, and cornstarch in a large bowl. Stir with a fork to ensure it is well combined. Put the batter in the refrigerator until you are ready to use it.
4. In a heavy saucepan, heat the vegetable oil to 350°F.
5. Dip the shrimp in the batter one at a time, shaking them a bit to remove extra batter.
6. Drop the battered shrimp into the hot oil and cook until golden brown and crispy.
7. Transfer the shrimp from the oil to a paper-towel-lined plate to drain.
8. In a small cup or bowl, stir cornstarch into the water to make a slurry.
9. In a saucepan, whisk together the wine, honey, vinegar, soy sauce and garlic. Bring to a boil over medium-high heat, then reduce heat to low and whisk in the cornstarch slurry a little at a time until the sauce thickens to the desired honey-like consistency.
10. Add the shrimp to a serving bowl and pour the sauce over the top. Stir carefully to combine.
11. Garnish with green onions and serve.

Pei Wei's Kung Pao Chicken

One of the favorite dishes on the Pei Wei menu, this Kung Pao chicken is easy to make at home and can be adjusted to the spice level you like.

Serves 4–6 | *Prep. time 15 minutes* | *Cooking time 10 minutes*

Ingredients

Sauce

- 1 teaspoon red chili paste
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon mirin
- 1 teaspoon seasoned rice wine vinegar
- 1 teaspoon sugar
- ¼ cup chicken broth
- 1 teaspoon cornstarch
- 1 teaspoon dark sesame oil

Stir-fry

- 1½ pounds boneless, skinless chicken breasts, cut into 1-inch cubes
- 1 egg, whisked
- ¼ cup cornstarch
- ¼ cup canola oil
- ½ cup frozen crinkle-cut carrots
- 1 cup sugar snap peas
- ½ cup dry-roasted peanuts
- 10 dried red chili peppers, if you want a bit more spice you can also add a dash of red pepper flakes
- 4 green onions, including green parts, sliced
- 3 cloves garlic, minced
- ½ cup water chestnuts, diced

Directions

1. Beat the egg in a small shallow dish. Add the cornstarch to another shallow dish.
2. Mix together all the ingredients for the sauce in a small bowl and set aside.
3. Bread the chicken by first dipping in the egg and then coating with cornstarch.
4. Heat the oil over medium-high heat in a large skillet or a wok. When hot, add the coated chicken. Cook through and brown on all sides, then remove chicken to a paper-towel-lined plate to drain.
5. Add a bit more oil to the same skillet and heat. When hot, add the peas, chestnuts, and carrots. Cook for 1–2 minutes. Remove the vegetables from the skillet and place them on top of the chicken.
6. Add a bit more oil to the skillet, if needed, and quickly sauté the peanuts and chili peppers. They only need to cook for a short time. Add them to the plate with the chicken and vegetables when they are done.
7. Add the green onions, and garlic to the skillet and cook just until fragrant, about 1 minute.
8. Return everything else to the skillet, then add the sauce and stir to make sure everything is coated. Cook until the sauce starts to thicken.
9. Serve with rice.

Pei Wei's Fried Rice

This fried rice recipe is a close copy of what they serve at Pei Wei.

Serves 4 | *Prep. time 5 minutes* | *Cooking time 5 minutes*

Ingredients

- 2 cups enriched white rice, cooked
- 1 quart water
- ⅔ cup chopped baby carrots, cooked
- ½ cup bean sprouts
- 2 tablespoons vegetable oil
- 2 eggs
- Soy sauce to taste
- Sesame oil to taste

Directions

1. Heat a large skillet or wok over medium-high heat, then add the vegetable oil.
2. Add the cooked carrots and bean sprouts and cook for 30 seconds.
3. Crack the eggs into the skillet and stir to scramble them with the vegetables.
4. After the eggs are cooked, stir in the cooked rice. Add soy sauce and sesame oil to taste.

Easy Chinese Restaurants' Doughnuts

These wonderful little donuts are just like the ones you can find in a Chinese restaurant.

Serves 4 | *Prep. time 2 minutes* | *Cooking time 5 minutes*

Ingredients

- 1 can refrigerator biscuits, such as crescent rolls
- Sugar for coating
- Cinnamon for coating
- 2 cups vegetable oil

Directions

1. Cut the biscuits into small pieces.
2. Heat the vegetable oil in a medium saucepan.
3. Carefully drop the biscuit pieces into the hot oil and cook until they turn golden brown. It should only take a couple of minutes. The dough will also float to the top when ready.
4. Remove and drain on a paper-towel-lined plate.
5. Combine the sugar and cinnamon in a shallow dish. Roll the finished donuts in the mixture to coat.

***These recipes and more are found in Lina Chang's *Copycat Recipes: Making PF Chang's, Panda Express & Pei Wei Most Popular Chinese Recipes at Home*. To get your copy, click on the cover below or click here.**

