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 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.

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.

P.F. Chang's Spare Ribs

Asian spare ribs are special—the flavor is undoubtedly one of a kind. Prepare this dish for your next meal if you are in an Oriental mood.

Serves 2 | *Prep. time 5 minutes* | *Cooking time 25 minutes*

Ingredients

Sauce

- 1 cup ketchup
- 1 cup light corn syrup
- ½ cup hoisin sauce
- ½ cup water
- ⅓ cup light brown sugar, packed
- 2 tablespoons onions, minced
- 1 tablespoon rice vinegar

Ribs

- 12 to 16 cups water
- 2 teaspoons salt
- 1 rack pork spareribs
- 4 cups vegetable oil
- 1 teaspoon sesame seeds, for garnish
- 1 tablespoon green onion, diced, for garnish

Preparation

1. Mix all of the sauce ingredients together and bring to a boil. When the sauce starts to boil, reduce it to a simmer for 5 minutes. Set aside.
2. Place the water and salt into a large pot or Dutch oven and bring to a boil. While the water is coming to a boil, clean the spare ribs, removing the excess fat.
3. When the water is boiling, place all the ribs into the water and continue boiling for 12 to 14 minutes.
4. Drain and set aside.
5. While the ribs are cooling, heat the oil to 375˚F. Prepare a plate by covering it with a paper towel.
6. When the oil is hot enough, place 4 to 6 ribs in it and fry for 6 minutes.
7. Repeat step 6 until all the ribs are fried.
8. Mix the fried ribs and the sauce over medium heat. Simmer for at least a minute.
9. Transfer the ribs to a plate or bowl and serve with rice. Garnish the ribs with the sesame seeds and green onions.

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.**

