

# CopyCat P.F. Chang's Fried Rice

## Ingredients

1 cup Jasmine rice  
1 3/4 cup chicken broth or water  
3 tsp sesame oil  
2 eggs  
1/3 cup shoestring carrots  
1/3 cup frozen peas  
1/4 cup green onion sliced  
1/3 cup fresh bean sprouts  
3 tbsp soy sauce  
1/2 tsp ground mustard  
1/2 tsp minced ginger  
1 tsp minced garlic  
2 tsp molasses

## Directions

Heat chicken broth (or water) in sauce pan to boiling.

Add rice and turn down to simmer for 15 minutes until liquid is gone and rice is fluffy.

While rice is cooking, whisk together soy sauce, mustard, ginger, garlic and molasses and set aside.

Once rice is ready remove from heat.

Place stir fry pan on heat and add 1 tsp of sesame oil.

Crack eggs into pan and scramble in pan.

Once eggs are scrambled, add 1 tsp sesame oil to pan.

Add carrots, green onion, peas and bean sprouts – stir fry for

3-4 minutes.

Add remaining tsp of sesame oil and rice and stir fry for 3-4 minutes.

Spread rice around pan – up around sides – so rice is spread out as much as possible.

Add soy sauce mixture and stir fry additional 3-4 minutes.

Serve and top with green onions.