

CopyCat Panda Express Mixed Vegetables

Ingredients

16 ounces chicken stock
1 teaspoon soy sauce
1 cup broccoli florets
1 cup sliced zucchini sliced in half and then sliced into half circles
1 cup carrots peeled and cut into 1 inch pieces
1/2 pound green beans trimmed, and cut in half
1/2 green cabbage cut into large pieces
2 tablespoons vegetable oil
1/4 teaspoon toasted sesame oil
1/2 teaspoon minced garlic
1/2 teaspoon minced fresh ginger

Directions

Take a large stockpot and fill halfway with water. Add chicken stock to the pot. Bring the pot to a boil.

Place all vegetables into the pot at once. Cook for 5 to 7 minutes or until the broccoli is bright green, and the carrots have softened. Remove vegetables from the pot.

Drain vegetables well.

Heat a wok on medium to high heat, and vegetable oil, a dash of sesame oil, and the garlic and ginger.

Cook the garlic and ginger until fragrant, stirring frequently.

Add the drained vegetables to the wok. Cook for 1 to 2 minutes stir to coat the vegetables well with the seasoned wok oil. Drizzle soy sauce onto the vegetables. Serve immediately.