Ingredients



* 2.5 Cups of Soy sauce
* 2.5 Cups Vegetable Broth
* 24 Chopped Carrots
* 7 chopped peppers
* 6 sliced onions
* 6 Tablespoons of Wine Vinegar
* 6 Tablespoons of sesame oil
* 3 Tablespoons of sugar
* 9 Cups of rice

Procedure

1. Wash all vegetables
2. Slice carrots ,chop peppers and slice onions
3. Mix vegetable broth ,soy sauce, red wine vinegar , sugar and olive oil into a bowl , set bowl aside
4. Heat pan on medium-high heat with a small amount of oil
5. Saute carrots and peppers in oil for 5 minutes
6. After 5 minutes stir in onions
7. Pour soy sauce mixture onto vegetables and stir
8. Cook for 5 more minutes until vegetables are done
9. Meanwhile, cook the rice. Each cup of rice requires 2 cups of water. Bring rice and water to a boil and then reduce heat to low. Set a timer for 20 minutes and then remove from heat. Be sure to mix so the bottom of the pan doesn’t get burnt.