**Duck Fried Rice**

**Ingredients:**

3 cups rice

2 Tbsp. ginger-garlic paste

4 scallions, sliced thinly

2 carrots, small dice

1 onion, small dice

1 cup peas

4 eggs

½ cup soy sauce

8 oz. shredded duck meat

Salt and pepper to taste

1 Tbsp. oil

1 Tbsp. sesame oil

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Ask chef to show you how to properly cook rice.
3. Properly cook the rice. Spread it on a ½ sheet tray to cool overnight.
4. Cut up all vegetables.
5. Cook the eggs like scrambled eggs.

**Day 2:**

1. Heat both oils in the largest sauté pan you have over medium high heat.
2. Add the ginger-garlic paste and scallions; cook for 1 minutes, or until fragrant.
3. Add the onions and carrots, cook for another 5 minutes, or until the carrots begin to soften.
4. Stir in the peas, duck meat, and eggs, cook for 2 more minutes.
5. Pour in the soy sauce and bring to a simmer.
6. Stir in the rice and make sure everything is evenly mixed and coated.
7. Adjust seasonings to taste.