**Pad Thai**

**Ingredients:**

1 pkg. flat rice noodles

4 cups water (measure out Thursday)

2 Tbsp. oil
¼ cup oil

4 cloves garlic, minced

8 eggs

¼ head napa cabbage, sliced thinly

Shredded duck from ½ roasted duck

2 cups crushed peanuts

4-5 limes cut into ¼s

1-2 serrano chilies sliced thinly

**Sauce:**

¼ cup oil

1 Tbsp. tamarind paste

¾ cup fish sauce

1 cup honey

1/3 cup rice vinegar

2 tsp. red pepper flakes

**INSTRUCTIONS**

**Day 1:**

1. Mis e en place all ingredients.

**Day 2:**

1. Bring 4 cups of water to a boil. Put the noodles in a large bowl and pour the water over them. Check every 5 minutes or so to make sure the noodles don’t over soften.
2. When they are the desired doneness, rinse with cold water and toss with 2 Tbsp. oil.

**Sauce:**

1. Heat the oil over medium low heat.
2. Add all other sauce ingredients and simmer until the tamarind paste is dissolved.
3. Adjust seasonings to taste.
4. Shred the meat from ½ of the ducks.

**Day 3:**

1. Heat the sauce from yesterday in a small pot over medium low heat.
2. In a large pot, heat the ¼ cup of oil from the ingredient section over medium heat.
3. Add the garlic and cook for 1 minute.
4. Crack in the eggs whole. Once they begin to set, stir them to scramble the eggs.
5. Add in napa and duck meat and cook for 1-2 minutes.
6. Stir in noodles, and the preheated sauce.
7. Adjust seasonings to taste.
8. Garnish with crushed peanuts, sliced chilies, and lime wedges.