



A L'ORANGE DUCK LEGS WITH CURRANT AND WALNUT SALAD

Difficulty: Easy

Serves: 2

Cooking: 20 mins



INGREDIENTS

1 pack x 500g Luv-a-Duck A
L'Orange Duck Legs

½ cup cooked cous cous

¼ cup currants

¼ cup toasted chopped walnuts

½ cup chopped fresh parsley

1 Tbsp white wine vinegar

2 tsp olive oil

METHOD

1. Preheat oven to 190°C.
2. Remove duck from pack and place duck legs skin side up on a lined baking tray or dish. Bake for 15 mins. Allow to rest for 5 mins before serving.
3. In a bowl, combine cous cous, currants, walnuts, parsley, vinegar and oil and season to taste. Serve with warmed La'Orange Duck Legs.