



HOISIN DUCK BREAST SOFT TACOS

Difficulty: Easy
Serves: 2
Prep: 10 mins
Cooking: 15 mins



INGREDIENTS

1 x pack 380g Luv-A-Duck, Duck Breast
3 Tbsp Hoisin Sauce
2 Garlic Cloves, crushed
1 bunch Coriander, roughly chopped
½ Lime wedges
6 x mini Tortilla wraps
¼ Red cabbage, finely shredded
1 Lebanese Cucumber, thinly sliced
2 Green onion, finely sliced
1 Avocado, thinly sliced
2 Garlic Cloves, crushed

METHOD

1. Marinate duck breast in hoisin and garlic for 10mins. Place skin side down in a pan on medium heat using no oil, for 5 mins or until the skin is golden. Turn and cook for a further 2 mins. Transfer duck breasts to preheated oven for a further 8-10 mins. Rest uncovered for 5 mins before slicing.
2. Meanwhile, prepare other ingredients. Combine the red cabbage, cucumber, green onion and coriander in a bowl. Dress with lime.
3. Toast tortilla wraps in a pan for 20-30 seconds each. Top wraps with duck, avocado and slaw.

Recipe by Shelley Judge