



HONEY SOY DUCK NOODLES

QUICK EASY & DELICIOUS

Difficulty: Easy

Serves: 2

Prep: 10 minutes

Cooking: 10 minutes



INGREDIENTS

2 Luv-A-Duck, Ready Roasted Honey Soy Duck Legs
1 pkt 2 minute noodles, cooked & drained
1 bunch broccolini, trimmed and halved
1 Tblsp vegetable Oil
2 tsp fresh ginger, peeled and grated
1/3 cup tomato Sauce
1 lemon, zested & juiced
3 Tblsp soy sauce
2 Tblsp rice wine
1 long red chilli, finely sliced
sesame seeds toasted to serve
coriander Leaves to serve

METHOD

1. Prepare Luv-A-Duck Ready Roasted Honey Soy Duck Legs as per pack instructions and slice thinly.
2. Heat oil in the wok over a medium heat and sauté the ginger and broccolini 1 minute, stir in the combined tomato sauce, lemon zest & juice, soy sauce, rice wine and chilli. Bring to the boil.
3. Toss in the noodles and stir-fry 1 minute.
4. Serve stir fry noodles in a bowl and top with sliced Luv-A-Duck Honey Roast Duck. Garnish with toasted sesame seeds and coriander leaves.

CHEF'S TIPS

2-minute noodles maybe replaced with hokien noodles or chow mien noodles.