



PEKING DUCK LETTUCE CUPS

Difficulty: Easy
Serves: 2
Prep: 10 mins
Cooking: 20 mins



INGREDIENTS

1 pack x 360g Luv-A-Duck Peking Duck Breast
6 Cos Lettuce Cup
½ cup Coriander, roughly chopped
2 Spring onions, finely sliced
1 Carrot, julienned
1 Lebanese Cucumber, julienned
2 Tsp Chilli flakes
2 Tbsp Sesame seeds, toasted
3 Tbsp Hoisin sauce

METHOD

1. Preheat Oven to 190°C.
2. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake for 10-12 mins. Allow to rest for 2 mins before thinly slicing.
3. Meanwhile combine half the coriander and spring onion in a bowl with the carrot and cucumber.
4. Divide the mixture among the lettuce cups and then top with sliced peking duck. Finally, top with remaining herbs, 1 tsp chilli flakes and sesame seeds.
5. In a small bowl combine the hoisin sauce with 3 Tbsp of water and remaining 1 tsp chilli flakes. Serve as a sauce with the lettuce cups.

Recipe by Shelley Judge