



ROAST DUCK LAKSA

Difficulty: Easy

Serves: 4

Prep: 15 minutes

Cooking: 20 minutes



INGREDIENTS

4 Luv-a-Duck Roast Duck Legs
4 cups (1 litre) vegetable stock
150g rice noodles
2 tsp vegetable oil
3/4 cup laksa paste
400ml can coconut milk
1 lime, juiced
3 tsp fish sauce
1 small red capsicum, sliced
150g snow peas
1 carrot, julienne
1 spring onion, sliced
Coriander leaves, to serve

METHOD

1. Preheat oven to 190°C. Place duck, skin side up, on a lined baking tray. Bake for 15 minutes or until warmed through. Prepare rice noodles following packet instructions. Drain and set aside.
2. Heat oil in a large saucepan over medium heat. Add laksa paste and cook for 1-2 minutes or until fragrant. Add the coconut milk and stock and bring to the simmer. Add lime juice and fish sauce and stir through. Add the capsicum, snow peas and duck to the pan and simmer for 3-5 minutes or until vegetables are just tender.
3. Divide the noodles between four bowls, ladle over the laksa mixture and top each with a duck leg. Top with carrot, spring onion and coriander. Serve immediately.

Note: The intensity of different laksa paste varies between brands therefore the quantity of paste may need to be adjusted accordingly.