



VIETNAMESE STYLE PEKING DUCK NOODLE SALAD

Difficulty: Easy

Serves: 2

Prep: 10 mins

Cooking: 10 mins



INGREDIENTS

1 pack x 360g Luv-A-Duck Peking Duck Breast
100g Vermicelli noodles
1 Carrot, julienned
1 Lebanese Cucumber, julienned
1/2 Iceberg lettuce, finely shredded
1 cup Fresh herbs – coriander, mint, spring onions, finely chopped
2 Tbsp Fried shallots
1 Tbsp fish sauce
1 birds eye chilli, finely chopped
1 Tbsp lime juice

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 prepare the noodles as per packet instructions. Arrange the noodles, carrot, cucumber, and herbs between two bowls. Top with sliced peking duck and then fried shallots.
4. In a small bowl combine the fish sauce, chilli, lime juice and 2 Tbsp water. Pour over the salad to serve.

Recipe by Shelley Judge