



A L'ORANGE DUCK LEGS WITH ROAST PUMPKIN AND ASPARAGUS

Difficulty: Easy

Serves: 2

Prep: 10 mins

Cooking: 45 mins



INGREDIENTS

500g Luv-a-Duck A L'Orange Duck Legs
¼ Kent pumpkin, cut into wedges
1 Tbsp maple syrup
2 Tbsp olive oil
1 tsp sea salt
1 bunch asparagus
Juice of half lemon

METHOD

1. Preheat the oven to 200°C. Spread the pumpkin over a large baking tray and drizzle with 1 Tbsp of oil and syrup. Use your hands to ensure all the pumpkin is completely coated. Season with salt and bake in the oven for 35 mins.
2. Remove the tray from the oven and add the asparagus to the middle of the tray. Drizzle with remaining oil and lemon juice. Remove duck legs from pack and place skin side up on top of the asparagus. Reduce heat to 190°C and return tray to the oven for a further 15 mins.. Allow duck to rest for 5 mins before serving.
3. Serve the vegetables alongside the a l'orange duck legs.

Recipe by Shelley Judge