



A L'ORANGE DUCK LEGS WITH ROCKET SALAD

Difficulty: Easy

Serves: 2

Prep: 10 mins

Cooking: 15 mins



INGREDIENTS

500g Luv-a-Duck A L'Orange Duck Legs
100g rocket
1/4 red onion, thinly sliced
1 Lebanese cucumber, cut into thin ribbons
75g feta
½ cup pecans
2 Tbsp maple
2 tsp seeded mustard
¼ extra virgin olive oil

METHOD

1. Preheat oven to 190°C. Remove duck legs from pack and place skin side up on a lined baking tray or dish. Bake for 15 mins. Allow to rest for 5 mins before serving.
2. Meanwhile, prepare the salad. First combine the syrup, mustard and olive oil in a jar with a lid. Shake it to combine.
3. In a large salad bowl combine the rocket, red onion, cucumber, pecans and crumble the feta over the top. Drizzle the dressing over the salad and serve with the a l'orange duck legs.

Recipe by Shelley Judge