



# A L'ORANGE DUCK LEGS WITH WINTER ROAST VEGETABLES

**Difficulty:** Easy

**Serves:** 2

**Prep:** 10 mins

**Cooking:** 45 mins



## INGREDIENTS

4 Dutch carrots, halved  
2 baby parsnips, quartered  
2 beetroots, quartered  
1 Tbsp extra virgin olive oil  
3 sprigs fresh thyme  
Salt and pepper to taste  
1 pack x 500g Luv-a-Duck A L'Orange Duck Legs  
1 Tbsp maple syrup  
½ cup water

## METHOD

1. Preheat the oven to 200°C.
2. Spread the carrots, parsnips and beetroots over a large baking tray. Drizzle over olive oil and top with fresh thyme and salt and pepper. Bake in the oven for 30 mins.
3. Add the duck legs to the baking tray and return to the oven for 15 mins, reserving sauce from the pack.
4. Pour the remaining orange sauce from the duck packet into a small saucepan and then whisk in the maple syrup and ½ cup water. Bring to the boil and then reduce to a simmer for 10 mins until it thickens.
5. Serve the A L'Orange Duck Legs alongside the roasted vegetables and then drizzle over the orange sauce.