



# A L'ORANGE DUCK WITH CRISP SUMMER SALAD

**Difficulty:** Easy

**Serves:** 2

**Prep:** 10 mins

**Cooking:** 15 mins



## INGREDIENTS

200g sugar snaps peas, halved diagonally  
2 bunches baby gem lettuce  
½ red onion, thinly sliced  
2 Tbsp sesame seeds, toasted  
½ cup Greek yoghurt  
½ cup water  
1 Tbsp Chives, finely chopped  
Salt and pepper to taste  
2 pack x 500g Luv-a-Duck A L'Orange Duck Legs  
Crusty bread to serve

## METHOD

1. Pre-heat oven to 190°C.
2. Remove duck 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.
3. Meanwhile toss the lettuce, red onion, sesame seeds and sugar snap peas in a bowl.
4. To make the dressing combine the Greek yoghurt, water, chives and then season with salt and pepper. Dress the salad with dressing and serve alongside crusty bread and A L'Orange Duck Legs.