



# APRICOT DUCK

**Difficulty:** Easy

**Serves:** 2

**Prep:** 5 mins

**Cooking:** 15 mins



## INGREDIENTS

1. 4 x cooked roasted legs
2. 1 onion, sliced
3. Jarred apricots
4. 1 tbsp Moroccan spices
5. 1 cup chicken stock
6. Cooked couscous, to serve
7. 3 tbsp flaked almonds, toasted, to serve

## METHOD

1. Fry the onions in a hot pan until caramelised.
2. Add the spices and allow it to toast, then add the duck legs, apricots and stock. Cook for 15 – 20 minutes or until the meat falls off the bone and the sauce has reduced.
3. Plate up the duck legs in a bowl on couscous with some onions, apricots and sauce, and finish with flaked almonds on top.

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