



# ASIAN CHOP SALAD WITH PEKING DUCK BREAST

**Difficulty:** Easy  
**Serves:** 2  
**Prep:** 10 mins  
**Cooking:** 15 mins



## INGREDIENTS

1 pack x 360g Luv-A-Duck Peking Duck Breast  
½ wombok cabbage, thinly shredded  
1 carrot, julienned  
1 cup bean sprouts  
1 cup fresh herbs: coriander, mint, spring onions  
½ cup peanuts, roasted and roughly chopped  
Juice 1 lime  
1 Tbsp fish sauce  
2 tsp caster sugar  
1 tsp chilli flakes

## METHOD

1. Preheat Oven to 190°C.
2. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake for 10-12 mins. Allow to rest for 2 mins before thinly slicing.
3. Meanwhile prepare the salad. Combine the wombok, carrot, bean sprouts, fresh herbs and half the peanuts in a large bowl. In a small bowl combine the lime juice, fish sauce, caster sugar and chilli flakes.
4. Dress the salad and then top with crispy skin Peking duck.

Recipe by Shelley Judge