



CRISPY DUCK WITH SHANGHAI NOODLES

Difficulty: Easy
Serves: 2
Prep: 10 mins
Cooking: 20 mins



INGREDIENTS

1 x pack 380g Luv-A-Duck, Duck Breast
2 Tbsp hoisin sauce
100g snow peas, roughly chopped
1 Lebanese cucumbers, cut into 5cm batons
½ cup coriander leaves
150g Shanghai noodles
2 Tbsp soy sauce
1 Tbsp Chinese vinegar
1 Tbsp sesame oil
2 Tbsp lime juice
1 tsp chilli paste

METHOD

1. Preheat the oven to 190°C.
2. Spread hoisin evenly over the duck breasts.
3. To cook the duck breasts, place skin side down in a pan on medium heat using no oil, for 5 mins to render the fat. Turn and cook for a further 2 mins. Transfer duck breasts to preheated oven for a further 8-10 mins. Rest uncovered for 5 mins before slicing.
4. Meanwhile prepare the noodles as per the packet instructions. In a small bowl prepare the sauce by whisking together the soy sauce, Chinese vinegar, sesame oil, lime juice and chilli paste.
5. Dress the noodles with dressing and then top with fresh cucumber, snow peas and duck breast. Top with coriander leaves and serve.

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