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A L'ORANGE DUCK LEGS CHINESE CABBAGE SALAD

Difficulty: Easy

Serves: 4

Prep: 15 mins

Cooking: 15 mins



INGREDIENTS

- 2 x A L'Orange Duck Legs
- 1 large carrot, julienned
- 1 small Lebanese cucumber, deseeded, julienned (120g)
- 2 green onions julienned
- 1/2 cup coriander leaves
- 1/2 cup mint leaves
- 2 cups Savoy cabbage or Napa cabbage shredded (Wombok)
- 1 long red chilli seeded, thinly sliced
- Asian fried shallots, pitted cherries, and roasted hazelnuts to garnish (optional)

SMASHED GINGER DRESSING

- 1 tablespoon freshly grated ginger (15g)
- 1/2 clove garlic
- 1/2 teaspoon chilli flakes
- 1 teaspoon sweetener of choice
- 2 tablespoons olive oil (30g)
- 1 teaspoon sesame oil
- 2 tablespoons soy sauce (30g)
- 2 tablespoons lime juice or rice wine vinegar (30g)
- Salt flakes and black pepper
- 1/2 red shallot, finely chopped

METHOD

1. Preheat oven to 190°C. Line a baking tray with parchment.
2. Place the duck onto the tray skin-side up. Top with the sauce. Bake 15 minutes or until the skin is golden and crispy. Leave to rest for 5 minutes before shredding.
3. Place julienned carrot, cucumber, green onions, coriander, and mint into a large bowl of iced water and set aside or chill for 10 minutes.
4. Pound ginger, garlic, sweetener, and chilli flakes in a mortar and pestle to a coarse paste. Add remaining ingredients and mix to combine. Adjust seasoning to taste. Set aside.
5. Drain vegetables from the iced water. Combine with remaining salad ingredients, except the garnishes.
6. When ready to serve, fold in shredded duck and pour over the dressing. Toss to combine. Garnish with shallots, cherries and hazelnuts.

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