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CHIPOTLE DUCK TACOS WITH CHARRED CORN

Difficulty: Easy

Serves: 4

Prep: 25 minutes

Cooking: 20 minutes



INGREDIENTS

4 Luv-a-Duck Fresh Duck Breasts

1 Tblsp Luv-a-Duck Duck Fat,
melted

2 cobs of corn, husks removed

10 pack corn or flour tortillas

1 Tblsp chipotle seasoning

1 Tblsp lime juice

Chipotle Mayonnaise

1 cup mayonnaise

1 Tblsp chipotle seasoning

1 Tblsp lime juice

Cabbage Salad

1/4 green cabbage, thinly sliced

1/4 red onion, thinly sliced

1/2 cup pickled coriander leaves

1 Tblsp lime juice

2 tsp olive oil

Lime wedges to serve

METHOD

1. Heat a char-grill pan over medium-high heat. Brush the corn with duck fat and cook for 10-15 minutes, turning regularly, until corn is charred and tender.
2. Make cabbage salad by combining cabbage, red onion and coriander in a bowl. In a small jar, shake together lime juice and olive oil with salt and pepper to taste. Pour over cabbage and toss to combine.
3. In a separate small bowl, make chipotle mayonnaise by combining mayonnaise, chipotle seasoning and lime juice.
4. Pat duck skin dry, score the skin and sprinkle with chipotle seasoning. In a medium pan over moderate heat, place the duck breasts skin side down into the pan and cook for 5 minutes or until skin is golden. Turn over and cook for a further 2 minutes. Place duck in oven and roast at 190 °C for 8-10 minutes. Remove from heat and rest for 5 minutes before slicing.
5. Using a sharp knife, cut the kernels from the cob. Heat tortillas in the microwave according to pack instructions. Top tortillas with cabbage salad, corn, duck and a drizzle of chipotle mayonnaise. Serve with lime wedges.