



# CONFIT DUCK LEG CASSOULET

**Difficulty:** Easy

**Serves:** 4

**Prep:** 10

**Cooking:** 35



## INGREDIENTS

1 pack x 500g Luv-a-Duck Confit Duck Legs, shredded\*  
5 Tbsp extra virgin olive oil  
1 onion, finely chopped  
3 cloves garlic, crushed  
3 sprigs thyme  
2 x 800g cannellini beans  
2 cups chicken stock  
1.5 cups panko breadcrumbs  
¼ cup parsley, finely chopped

*\*Remove Confit Duck Legs from the pack and shred the meat from the bone into a bowl. Season with salt and pepper.*

## METHOD

1. Preheat the oven to 180°C. Then heat 1 Tbsp of oil on medium heat in an oven proof fry pan. Add the onion and garlic to the pan and sauté for 5 mins.
2. Add the shredded duck and thyme. Sauté for another 2 mins before adding the cannellini beans and chicken stock. Bring the boil and then reduce to a simmer for 10 mins to reduce liquid.
3. In a small bowl combine the remaining oil, half the parsley and panko breadcrumbs. Spread the breadcrumbs over the duck mixture and then bake in the oven for 20 mins until golden. Remove from the oven and top with remaining parsley.

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