



CONFIT DUCK LEGS WITH GREEN GARDEN SALAD

Try our succulent Luv-a-Duck Confit Duck Legs with a fresh salad of your favourite blanched green veggies and top with crumbled feta, fresh raspberries and drizzle of olive oil. Perfect for Christmas!



Difficulty: Easy

Serves: 2

Prep: 5 minutes

Cooking: 15 minutes, depending on choice of cooking method

INGREDIENTS

Duck

- 2 Luv-a-Duck Confit Legs

Garden Salad

- 1 bunch asparagus, trimmed
- 100gm sugar snap peas, trimmed
- 100gm fresh or frozen peas
- 50gm feta cheese, crumbled
- 50gm raspberries
- Salt and pepper to taste
- Olive oil to dress
- Chopped fresh parsley leaves to garnish

METHOD

1. To create the salad, prepare the greens. Blanch the asparagus, sugar snap peas, and peas in a pot of boiling, salted water for a few minutes until they turn bright green and tender-crisp. Transfer them to a bowl of ice water to stop the cooking process.
2. Once cooled, drain the vegetables thoroughly and set them aside.
3. Cook Luv-a-Duck Confit Duck Legs as per your choice of packet instructions. The duck should be golden, tender, and warmed through.
4. Create the salad with the blanched asparagus, sugar snaps, and peas. Sprinkle with crumbled feta and a handful of fresh raspberries. Season with salt and pepper, then drizzle with olive oil.
5. Serve the warm, crispy duck legs onto each plate and enjoy.