



CRISPY NOODLE DUCK SALAD

Difficulty: Easy

Serves: 8

Prep: 15 mins

Cooking: 15 mins



INGREDIENTS

1. Roast Half Duck
2. ½ bunch of spring onions, finely sliced
3. 3 bok choy, finely sliced
4. ½ bunch coriander, finely sliced
5. 2 packets crispy Asian noodles
6. 100g slivered almonds
7. 100g sunflower seeds

Dressing

- ¼ cup sunflower oil
- ¼ cup light soy sauce
- 1 teaspoon black vinegar
- 2 tablespoon hoisin sauce

METHOD

1. Pre-heat oven to 180 degrees and place duck in lightly oiled roasting tray, bake for 15 minutes.
2. Whilst the duck is cooking, prepare salad ingredients by chopping your greens, combining in a bowl and setting aside then mix together salad dressing in a clean jar.
3. When duck is ready, remove from oven and shred duck meat with two forks or use clean hands.
4. This salad is best made immediately before serving and is best to serve with warm duck.
5. To make salad, combine salad greens, noodles, sunflower seeds, almonds and duck together and give it a good mix then give dressing a good shake and drizzle over the salad.

Recipe created by Dani Venn @<https://www.instagram.com/danivenn/>