



# DUCK A L'ORANGE WITH HERBED LENTILS

Try our authentically flavoured Duck A' L Orange Duck Legs for a quick and impressive dinner. Serve with an herbed warm lentil mix and buttered beans on the side. Perfect for Christmas!



**Difficulty:** Easy

**Serves:** 6

**Prep:** 5 minutes

**Cooking:** 20-30 minutes, depending on choice of cooking method

## INGREDIENTS

### Duck

- 6 Luv-a-Duck A'Lorange Legs
- Fresh sage leaves and charred citrus halves to garnish.

### Warm Lentils

- 1 tbsp olive oil
- 1 large leek, trimmed, rinsed and sliced
- ¼ cup pepitas
- 2 tbsp chopped sage leaves
- 3 cups cooked puy lentils, or tinned lentils drained
- 1 tbsp apple cider vinegar
- Salt and pepper to taste
- 2 lemons cut in half
- 2 small oranges cut in half

## METHOD

1. To create the lentils, heat olive oil in a large fry pan. Sauté leeks until soft. Add the pepitas, sage and cooked lentils. Stir until heated through.
2. Remove the lentil mixture from pan and place into a serving bowl. Add the vinegar, seasoning and stir to combine. Set aside covered and keep warm.
3. Using the same pan, on high heat, place the citrus halves flesh side down and leave to char for 2-3 minutes.
4. Cook the Luv-a-Duck A' L Orange Legs per your choice of packet instructions.
5. Reserve remaining sauce.
6. To serve, place the warm lentil mix on the base of a serving platter, top with the heated legs and a drizzle of extra sauce. Garnish with fresh sage leaves and the charred citrus halves.

### CHEF'S TIPS

Substitute the lentils for any of your favourite pulses or grains.

Serve with crisp green and yellow beans.