



<https://www.luvaduck.com.au/recipes/view/duck-enchiladas/>

# DUCK ENCHILADAS

**Difficulty:** Easy

**Serves:** 6

**Cooking:** 2 hours



## INGREDIENTS

1 Luv-a-Duck Whole Duck

### Spice Mix

2 tbsp white pepper  
2 tbsp cumin powder  
2 tbsp cayenne pepper  
2 tbsp coriander pepper  
2 tbsp salt

### Red Enchilada Sauce

Extra virgin olive oil  
1 brown onion, diced  
4 cloves garlic  
remaining spice mix  
1 red chilli  
1 jalapeno  
1 bunch coriander  
500g chopped tomatoes  
300ml tomato passata

### Enchilada Mix

2 cups steamed rice  
1 (400g) can black beans  
1 cup grated cheddar cheese  
1 bunch chives  
1 bunch coriander  
1 red onion, diced  
1 lime

12 corn tortillas (we may use  
flour)  
2 cups grated Cheddar cheese  
2 cups grated Monterey Jack  
cheese  
Sour cream, to serve

## METHOD

1. Preheat the oven to 195°C.
2. Remove the duck from the packet and dry uncovered in the fridge overnight.
3. Mix the spices together in a bowl, this can be stored in an airtight container.
4. Add a pinch of salt and the spice mix to the cavity of the duck. Rub a pinch of the spice mixture over the duck, not too much as it will burn. Place in the oven to cook for 50 minutes to an hour.
5. Add extra virgin olive oil to a saucepan for the sauce, add the onion, garlic, remaining spice mix and chillies and stir through to combine. Once onions have softened, add in the chopped tomatoes, passata and coriander and allow to reduce slightly.
6. In a bowl, combine all the ingredients for the enchilada mix.
7. Once the duck has cooked, take out of the oven and allow to cool. Then tear off the meat and add to the bowl with the enchilada mix. Toss everything together to combine. Turn the oven down to 180°C.
8. Get a baking dish, and cover bottom with about a third of the enchilada sauce. Load up the tortillas with the duck enchilada mix, roll them up and place them folded side down into the baking dish. Cover with the remaining sauce, then top with the grated cheese.
9. Put in the oven and cook for 30-40 minutes, or until the cheese has melted and enchiladas are golden.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.