

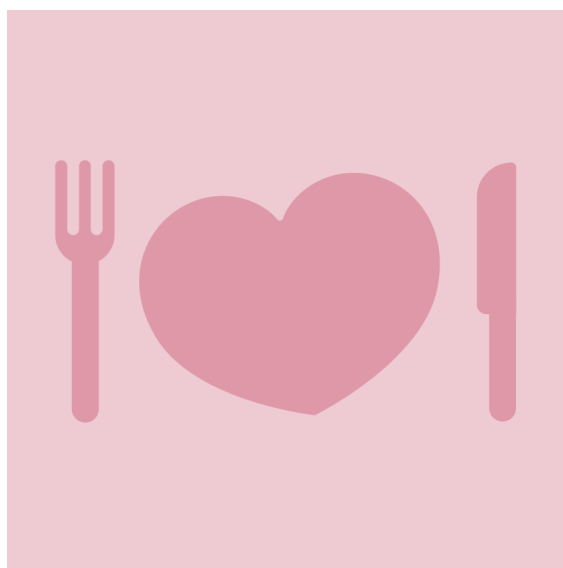


# DUCK FAJITA

**Difficulty:** Easy

**Serves:** 4

**Cooking:** 30 minutes



## INGREDIENTS

1 Pack Luv-a-Duck Roast Duck Breast  
1 Red Onion  
1 Red Capsicum  
1 Tblsp Mexican Seasoning  
6 Tortillas  
2 Tblsp Sour Cream  
1 Avocado Sliced  
½ Cup Coriander

## METHOD

1. Slice roast duck breast, red onion and red capsicum.
2. In a pan, add the roast duck breast and stir-fry for 1 minute. Add red onion, red capsicum and Mexican seasoning. Cook until vegetables are soft.
3. Heat tortillas as per pack instructions.
4. In a tortilla, spread sour cream, sliced avocado and filling. Top with coriander.