



DUCK FRIED RICE – BY TIM BONE

Difficulty: Easy

Serves: 4

Prep: 10 minutes

Cooking: 10 minutes



INGREDIENTS

- 4 cups of cooked, cooled rice
- 4 cloves of garlic, finely chopped
- 4 eggs, lightly whisked
- 1/4 cup canola oil
- 1 tsp sesame oil
- 1 pack Luv-a-Duck Peking Duck Breast, thinly sliced
- 1/2 cup spring onion, thinly sliced
- 1 cup frozen peas
- 1 x 127g pack of Chinese Sausage (Lap Cheong) I used Kam Yen Jan brand (If not available, use 4 rashers of streaky bacon)
- 2 tbsp soy sauce
- 1 tbsp mirin

METHOD

1. Heat 1/2 of the canola oil in a large frying pan or wok over medium-high heat. Add the eggs and spread over the pan cooking until an omelet is just set. Remove and thinly slice into egg strips. Set aside.
2. Add the rest of the canola oil and sesame oil to the pan and place on high heat. Add the chinese sausage or bacon, and cook stirring for a couple of minutes or until crispy. Add the cooked rice, sliced duck, spring onion and frozen peas to the pan. Cook, stir frying for 3-4 minutes. Add the soy sauce, mirin and egg strips. Stir to combine.
3. Turn off the heat and serve!