



A L'ORANGE DUCK LEGS SAN CHOY BOW

Difficulty: Easy

Serves: 4

Prep: 1.25 hours

Cooking: 5 mins



INGREDIENTS

- 400g A L'Orange Duck Legs
- 1 x tbsp of oyster sauce
- 2 x tbsp of soy sauce
- 1/4 cup of hoisin sauce
- 1 x tsp of sesame seed oil
- 2 x tbsp of crushed garlic
- 1 x tbsp of crushed ginger
- 1/2 cup of chopped water chestnuts
- Juice of 1 x lime
- 1 x iceberg lettuce
- 1/2 cup of spring onions
- Handful of chopped coriander

METHOD

1. Heat the A L'Orange Duck Legs in a microwave then shred all the meat from it
2. Put the duck in a large mixing bowl and add in the oyster, hoisin and soy sauce and sesame oil. Mix well to combine. Let marinade for about an hour
3. Heat a pan on a high heat and add in the ginger, garlic and shredded duck and cook for a few minutes. Next add the water chestnuts and cook for a further minute until cooked through. Finally stir in the lime juice.
4. To serve, spoon mixture into the lettuce leaves and garnish with coriander and spring onion and enjoy!

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