



DUCK SANDWICH WITH SWEET POTATO CHIPS

Difficulty: Easy
Serves: 4
Prep: 15 mins
Cooking: 30 mins



INGREDIENTS

- 2 duck breasts, skin scored
- Salt & pepper
- 2 sweet potatoes, cut into rounds
- Vegetable oil, to fry

Sauce

- ¼ cup relish (any kind works)
- 2 tbsp hot chilli sauce
- ¼ cup kewpie mayonnaise

Pickle relish

- ½ red onion, diced
- ¼ cup pickles, diced
- 2 jalapenos, diced
- 1 large baguette

- 2 tomatoes, cut into rounds
- 1 butter lettuce
- 1 tsp butter

METHOD

1. Season both sides of the duck with salt and pepper. For medium-rare duck, add duck breasts to a hot pan skin side down, cook for 6-7 minutes, turning at the 4-5 minute mark. Remove and set aside to rest for at least half of the cooking time. Slice into pieces.
2. Heat a pot of vegetable oil to 170°C. Fry the sweet potato rounds for 5-7 minutes or until golden brown. Transfer to the frying pan that the duck was cooked in and toss in the rendered duck fat. Transfer to a plate lined with a paper towel and season with salt.
3. Combine all of the ingredients for the sauce and salsa in 2 separate bowls.
4. Butter the bread, layer lettuce, tomato slices, duck, salsa and the sauce, and top with the bread lid. Serve with sweet potato chips.

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