



EASY ONE-PAN KETO DUCK RECIPE

Difficulty: Easy

Serves: 2

Prep: 2 minutes

Cooking: 5 minutes



INGREDIENTS

- 2 Peking duck breasts (pre-cooked, vacuum sealed with sauce)
- 150g green beans, trimmed
- 1 small bok choy, roughly chopped

METHOD

1. Remove the Peking duck breasts from the packet.
2. Pour the remaining sauce from the packet into a heated pan.
3. Add green beans to the pan and stir to coat them in the sauce.
4. Chop the bok choy and add it to the pan, mixing with the other ingredients.
5. Plate the cooked vegetables alongside the sliced duck breasts.