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GOURMET FAKEAWAY THAI RED DUCK CURRY

**BETTER THAN TAKEAWAY — EASY GOURMET AT HOME IN JUST 15 MINUTES!
RECREATE THAT RESTAURANT-QUALITY THAI FLAVOUR IN YOUR OWN KITCHEN
WITH MINIMAL FUSS.**

Difficulty: Easy

Serves: 4



INGREDIENTS

- 2 x Luv-a-Duck Thai Red Duck Curry packs (to serve 4)
- 1 pack of instant coconut rice (e.g., SunRice Coconut Rice Cups)
- ½ tin coconut cream
- 1 tin lychees, drained
- A handful of cherry tomatoes
- Fresh pineapple chunks (look for pre-cut in the produce section)
- 1 zucchini
- 1 small broccoli head
- 1 carrot
- 1 red capsicum (bell pepper)
- ½ red onion
- 2–3 kaffir lime leaves, torn
- A handful of fresh Thai basil leaves
- A small bunch of coriander (cilantro), chopped
- 1 red chilli, thinly sliced
- Lime wedges
- A small handful of cashews or peanuts, toasted
- Cucumber ribbons
- Fish sauce, to taste
- Sugar, to taste

METHOD

1. Prepare the curry base

In a pot, combine the contents of the Luv-a-Duck Thai Red Duck Curry packs with the lychees, cherry tomatoes, and tin of coconut cream. Gently heat over medium heat, stirring frequently.

2. Prepare the vegetables

Chop the zucchini, broccoli, carrot, capsicum, and red onion. Flash fry them in a hot pan with a little oil until just tender but still crunchy.

3. Get your aromatics ready

Tear the kaffir lime leaves, pick the Thai basil leaves, chop the coriander, and slice the red chilli and lime wedges.

4. Toast the nuts

In a dry pan, toast the cashews or peanuts until golden and fragrant. Set aside.

5. Season the curry

Taste the curry sauce and adjust with fish sauce and sugar as needed to balance sweet, salty, and umami flavours. Add in the torn kaffir lime leaves and flash-fried vegetables.

6. Grill the pineapple

Grill the pineapple chunks in a hot pan or on a grill until caramelised.

7. Finish with herbs

Stir through the fresh Thai basil just before serving for a peppery, aniseed kick.

8. Prepare the rice

Heat the instant coconut rice according to package instructions.

9. Assemble the dish

Place a serving of coconut rice in each bowl. Spoon over the duck curry. Top with coriander, toasted nuts, sliced chilli, cucumber ribbons, and grilled pineapple. Serve with lime wedges on the side.

CHEF'S TIPS

Why you'll love it

- **Ready in just 15 minutes** – the ultimate weeknight treat.
- **Balanced and flavourful** – sweet, savoury, and a little bit spicy.
- **Fresh gourmet finish** – thanks to herbs, grilled pineapple, and crunchy toppings.
- **Minimal clean-up** – simple, clever shortcuts for a restaurant-quality experience at home.

Tip

For extra creaminess, drizzle a little extra coconut cream on top when serving.