



PEKING DUCK BURRITO

Difficulty: Easy

Serves: 4

Cooking: 20 mins



INGREDIENTS

- 1 x pack Luv-A-Duck Peking Duck Breast
- 4 large burrito wraps
- 1 cup tin black beans, drained
- 1 x 250g packet microwave Coconut Chilli and Lemongrass Basmati rice
- 1 cup kimchi
- ½ cup spring onion, thinly sliced
- 1 cup kewpie mayo

METHOD

1. Cook duck breast as per packet instructions. Thinly slice.
2. Cook rice as per packet instructions.
3. Warm drained black beans in a microwave or saucepan.
4. To build the burrito, onto the wrap add rice, kimchi, black beans, duck, kewpie and spring onion. Fold in ends and wrap into a burrito. Toast in a dry fry pan or sandwich press being careful not to squash your burrito too much. Slice in half to serve.