



PEKING DUCK FRIED RICE

Difficulty: Easy

Serves: 2-4

Cooking: 20 mins



INGREDIENTS

2 cooked Luv-a-Duck Peking Duck Breasts, thinly sliced
½ brown onion
6 cloves garlic
2 long red chillies
4 eggs
1 tsp soy sauce
½ cup peas
20g butter
1 tbsp hoisin
1 tsp sugar
1 bunch coriander, thinly sliced
1 spring onion, thinly sliced
2 cups cooked rice (day old works best)

To serve

Deep-fried shallots
Sesame seeds

METHOD

1. Add onions, garlic and chilli to a hot pan over medium-high heat with a good splash of extra virgin olive oil.
2. Add the egg and break it up with a wooden spoon. Add peas, sugar, butter, hoisin, soy sauce and remaining Peking duck sauce with the rice, coriander and spring onion. Stir everything through and heat until warm.
3. Top with deep-fried shallots and sesame seeds to serve.

Recipe by Adrian Richardson and featured on Good Chef Bad Chef.