



# PEKING DUCK LEG WITH SESAME NOODLES AND GREENS

**Difficulty:** Easy

**Serves:** 2

**Prep:** 10 minutes

**Cooking:** 20 minutes



# INGREDIENTS

## For the Duck

- 2 Luv-a-Duck Peking Duck Legs
- Optional: extra Peking sauce for drizzling

## For the Sesame Noodles

- 200 g egg noodles or wheat noodles
- 1 tbsp sesame oil
- 1 tbsp soy sauce
- 1 tsp hoisin sauce
- 1 tsp rice vinegar or lime juice
- 1 tsp honey or brown sugar (optional)
- 1 tsp grated ginger
- 1 garlic clove, minced
- 1 cup green beans or snow peas, trimmed and blanched
- 1 tsp sesame seeds
- Optional: chopped coriander, spring onion, or chilli for garnish

# METHOD

## 1. Heat the Duck as per pack instructions.

## 2. Cook the Noodles

- Boil noodles according to packet instructions. Drain and rinse with cold water.
- Blanch greens in boiling water for 1–2 minutes until just tender.

## 3. Make the Sauce

- In a large pan or wok, heat sesame oil.
- Add garlic and ginger, cook briefly until fragrant.
- Stir in soy sauce, hoisin, vinegar, and honey.
- Toss in noodles and greens, stir-fry until coated and heated through.

## 4. Assemble

- Plate up sesame noodles and greens.
- Top with heated Peking duck leg.
- Garnish with sesame seeds and fresh herbs.

## Optional Add-Ons

- Add a soft-boiled egg for richness
- Drizzle with chilli oil or sriracha for spice
- Swap noodles for rice or soba