



<https://www.luvaduck.com.au/recipes/view/peking-duck-noodle-bowl/>

PEKING DUCK NOODLE BOWL

Difficulty: Easy

Serves: 2

Prep: 15 minutes

Cooking: 25 minutes



INGREDIENTS

- **Duck**

- 2 Luv-a-Duck Peking Duck Legs
- 2 tbsp extra Peking-style sauce or hoisin (optional, for glazing)

- **Noodles & Broth**

- 150–200 g wide rice noodles (or your choice of Asian noodles)
- 3 cups chicken stock
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 tsp grated ginger
- 1 garlic clove, minced
- ½ tsp sugar (optional)

- **Toppings & Vegetables**

- 1 bunch bok choy, halved
- 100 g snow peas, trimmed
- Fresh coriander, to garnish
- Sliced red chilli, to garnish

METHOD

1. Reheat the Duck as per pack instructions.

2. Cook the Noodles and Vegetables

- Cook rice noodles according to packet instructions. Drain and set aside.
- Steam or blanch bok choy and snow peas for 2–3 minutes until just tender.

3. Make the Broth

- In a saucepan, combine chicken stock, soy sauce, sesame oil, ginger, garlic, and sugar.
- Simmer gently for 5–10 minutes to infuse flavours. Taste and adjust seasoning.

4. Assemble the Bowl

- Divide noodles between two serving bowls.
- Pour over hot broth.
- Add bok choy, snow peas and the reheated duck leg on top.
- Garnish with fresh coriander and sliced chilli. You can also add a soft-boiled egg or swap in ramen noodles for a twist.