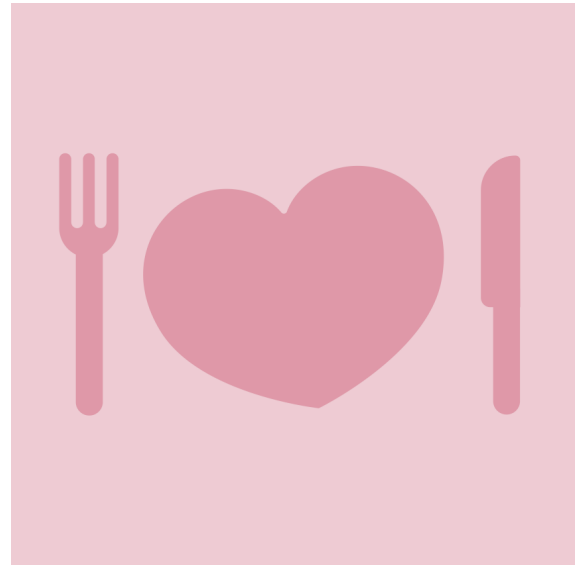




PEKING DUCK SALAD

Difficulty: Easy



INGREDIENTS

- 1 packet of Luv-a-Duck peking duck breasts
- 1 carrot
- ¼ cabbage
- Handful of coriander
- 2 tablespoons of fish sauce
- 3 garlic cloves, finely chopped
- 1 thai red chilli, finely chopped
- 1 tablespoon of white sugar
- 1 lime

METHOD

1. Pre-heat the oven to 200°C. Remove the sacue and duck from the packet and wrap in tin foil. Cook for 15-17 minutes.
2. Cut the carrot into thin slices and thinly slice the cabbage. Mix in a bowl with chopped coriander and set aside.
3. Make the nuoc cham sauce by combining the fish sauce, garlic, chilli, white sugar and juice from 1 lime. Add 2-3 tablespoons of water and mix well.
4. Pour the nuoc cham over the salad then serve with the cooked duck.

Credit to Al's Kitchen – <https://www.instagram.com/sapidityathome/>