



PEKING DUCK SALAD

Difficulty: Easy

Serves: 4

Prep: 5 mins

Cooking: 10 mins



INGREDIENTS

1. 2 Peking duck breasts
2. 4 spring onions, finely chopped
3. 1 telegraph cucumber, deseeded halved and cut on an angle
4. 3 tbsp toasted peanuts
5. Juice ½ lime

METHOD

1. Preheat the oven to 190°C and heat as per packet directions for 12 minutes. Allow to cool then slice thinly.
2. Place in a bowl with 4 tablespoons of the Peking duck sauce, lime, cucumber, spring onions and toss together until everything is combined. Dress with toasted peanuts and serve.

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