



# PEKING DUCK SLIDERS – BY TIM BONE

**Difficulty:** Easy  
**Serves:** Makes 8 Sliders  
**Prep:** 10 minutes  
**Cooking:** 5 minutes



## INGREDIENTS

Ingredients:

- 8 brioche slider buns
- 1 pack Luv-a-Duck Peking Breast
- 8 tablespoons chilli jam or sweet chilli sauce

For the Slaw

- 2 tbsp sesame seeds
- 2 cups shredded wombok
- ¼ cup spring onion, thinly sliced
- 1/4 cup kewpie mayonnaise
- 1 tsp sesame oil

## METHOD

1. Heat peking breasts in the oven as per packet instructions.
2. Remove and thinly slice.
3. While the duck is heating make the slaw by adding all slaw ingredients to a bowl. Toss to combine.
4. To build the sliders, toast buns and slice in half. Divide sliced peking duck onto the bottom bun. Drizzle with chilli jam or sweet chilli sauce. Top each with slaw.
5. Place on the lid and serve!