



PEKING DUCK UDON NOODLE STIRFRY

Difficulty: Easy
Serves: 2
Prep: 5 mins
Cooking: 15 mins



INGREDIENTS

360g Luv-a-Duck Peking Duck Breasts
250g udon noodles
1 Tbsp sesame oil
2 spring onions, finely sliced
200g mushroom, finely sliced
1 bunch bok choy
2 Tbsp dark soy sauce
1 tsp rice vinegar
3 tsp brown sugar
2 Tbsp oyster sauce

METHOD

1. Mix the soy sauce, rice vinegar, brown sugar and oyster sauce in a bowl and set aside.
2. Cook the udon noodles as per packet instructions. Drain the noodles.
3. Preheat Oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray or dish. Bake for 10-12 mins. Allow to rest for 5 mins before slicing.
4. Heat a wok or large fry pan on high heat and add in the sesame oil. Add in the mushrooms and spring onions and sauté for 2 mins and then add in the bok choy and noodles. Finally stir through the sauce.
5. Serve sliced duck breast on top of the stir fry.

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