



PEKING DUCK WITH FRIED RICE

Difficulty: Easy

Serves: 4

Cooking: 20 mins



INGREDIENTS

2 tbsp vegetable oil
2 Peking Duck Breasts
2 eggs, scrambled
2 cloves garlic, finely sliced
1 x 2cm piece of ginger, julienned
1 makrut lime leaf, shredded (optional)
1 long red chilli, chopped
400g cooked brown rice
½ cup frozen peas
2 spring onions, sliced
1 large handful of bean sprouts
1 tbsp sweet soy sauce (kecap manis)

METHOD

1. Preheat the oven to 190°C.
2. Place the peking duck breasts on a baking tray along with its sauce and roast in the oven for 12-15 minutes to reheat. Remove and let stand for 5 minutes.
3. Heat a teaspoon of the vegetable oil in a wok and add the egg. Swirl in the pan to create a thin omelet. Once just set, fold on itself and remove from the wok.
4. Heat remaining oil in the wok over a high heat and add the garlic, ginger, lime leaf and chilli fry for a few seconds then add the rice and cook for 1-2 minutes tossing in oil regularly to warm through. Add the peking duck sauce from the baking dish and the sweet soy sauce and toss through to coat. Portion into bowls and top with sliced duck.

Recipe courtesy of Justine Schofield from Everyday Gourmet