



PEKING DUCK WITH RICE AND SPICY CUCUMBER SALAD

Difficulty: Easy

Serves: 2

Prep: 25 mins

Cooking: 15 mins



INGREDIENTS

360g Luv-a-Duck Peking Duck Breasts

1 cup white rice

200g cucumber, thinly sliced

1 tsp salt

2 garlic cloves, crushed

1 tsp apple cider vinegar

1 Tbsp caster sugar

1 tsp chilli powder

1 Tbsp sesame oil

1 Tbsp sesame seeds, lightly toasted

METHOD

1. Add the salt to the cucumber, stir gently to combine well. Chill in the refrigerator for 15 minutes. The salt will draw excess water from the cucumber.
2. Cook rice according to pack instructions.
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. Meanwhile, combine the garlic, vinegar, sugar, chili powder, and sesame oil together, stir to mix well. Make sure that the sugar is completely dissolved. Drain the saltwater from the cucumber. Add the dressing to the cucumber, toss well. Top with sesame seeds and serve immediately with a bed of rice topped with slices of peking duck breast.

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