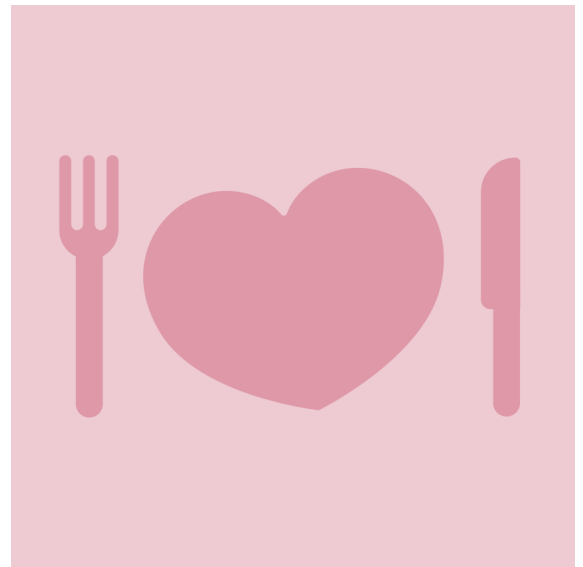




# PEKING ROAST DUCK BREAST WITH ASIAN GREENS AND OYSTER SAUCE



This recipe uses Luv-a-Duck Peking Roast Duck and of course would go equally as well with other portions of duck that you cook yourself.

**Difficulty:** Easy

**Serves:** 4

## INGREDIENTS

2 Luv-A-Duck Peking Roast Duck  
Breasts  
2 baby bok choy  
1 1/2 cup green beans  
1 1/2 head broccoli  
Salt  
1 tbsp Chinese oyster sauce

## METHOD

1. Slice the duck and heat as per instructions on packet.
2. Steam or boil the vegetables for 3-4 mins.
3. Drain the vegetables well, pour over the oyster sauce and serve with the sliced duck on top.

## CHEF'S TIPS

You can always substitute other green vegetables of your choice.