

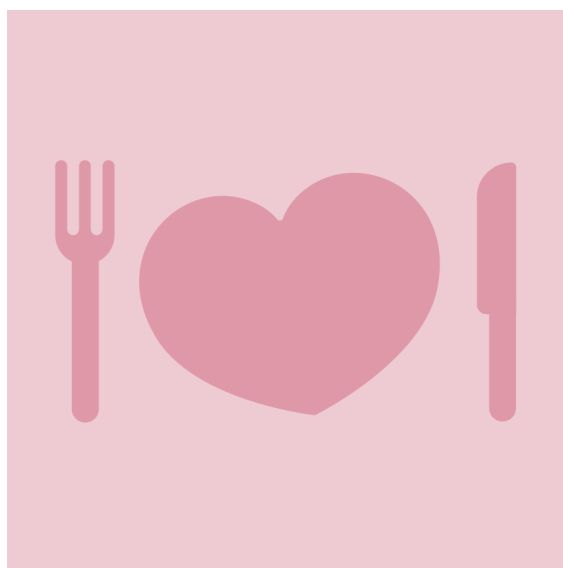


PEKING ROAST DUCK WITH ASIAN CABBAGE AND PLUM SAUCE

This simple combination of vegetables really complements the Peking Roast Duck portions.

Difficulty: Easy

Serves: 4



INGREDIENTS

2 portions Luv-A-Duck Peking Roast Duck Legs or Breast
1/4 green cabbage
2 cups bean sprouts
2 medium onions, sliced
1 tbsp butter
2 tbsp olive oil
1/4 cup plum sauce
100ml Luv-a-Duck duck stock
Salt and freshly ground black pepper

METHOD

1. Blanch the cabbage and bean sprouts in boiling water, cool them down quickly in iced water and drain.
2. Melt the butter in a saucepan, add the olive oil and saute the onions until just turning golden.
3. Add the cabbage and bean sprouts, season with salt and pepper and cook for a few more minutes until heated through.
4. Bring the stock to the boil and add the plum sauce.
5. Slice the duck portions and heat as per instructions on packet.

CHEF'S TIPS

To serve, spoon a portion of the vegetables onto plates, serve the duck portion on top and pour the plum sauce around.