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# ROAST HALF DUCK GADO GADO SALAD

**Difficulty:** Easy

**Serves:** 4

**Prep:** 20 mins

**Cooking:** 30 mins



## INGREDIENTS

1. Roast Half Duck
2. 150g green beans, diagonally halved
3. 150g beansprouts
4. 350g potato, chopped
5. 1 bunch English spinach, trimmed, cut into 10cm lengths
6. 1 Lebanese cucumber, sliced diagonally
7. 3 boiled eggs, peeled, halved
8. 16 prawn crackers
9. ½ crispy shallots
10. Chopped roasted peanuts, to serve

### Peanut dressing

- 1/3 cup crunchy peanut butter
- 1 tbsp kecap manis
- 1-2 tsps sambal oelek
- 1 garlic clove, peeled, crushed
- 1 tbsp fish sauce
- 1 tbsp brown sugar
- 150ml coconut milk
- juice of ½ lime

## METHOD

1. Preheat oven to 190°C fan forced. Remove Roast Half Duck from packaging, place onto a lightly oiled baking tray, cook for 15 minutes. Remove from the oven, rest for 5 minutes before cut into pieces for the salad.
2. To make the peanut dressing, place all ingredients except lime juice in a small saucepan over medium heat and stir until well combined. Bring to boil and cook for 1 minute until thickened. Remove from heat, allow to cool completely before stirring through lime juice. Add 2-3 tbsps of warm water to loosen if needed. Set aside.
3. Blanch beans in a saucepan of boiling water until bright green, use a slotted spoon to remove and run under cold water. Add beansprouts to same saucepan, blanch for 2-3 minutes or until softened. Use a slotted spoon to remove.
4. Add the potatoes to saucepan, cook for 12-15 minutes or until tender, use a slotted spoon to remove.
5. Add spinach to the saucepan and stir until wilted. Drain over a colander.
6. Arrange salad ingredients and Luv-A-Duck on a large platter. Drizzle with the peanut dressing and top with the prawn crackers, crispy shallots, peanuts and remaining lime to serve.

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