



ROAST HALF DUCK NOODLE SALAD

Difficulty: Easy
Serves: 2
Prep: 15 mins
Cooking: 20 mins



INGREDIENTS

1. Roast Half Duck
2. 250g udon noodles, cooked
3. 80g snow peas, sliced lengthways
4. 1/4 bunch coriander, leaves picked
5. 100g tinned lychees in syrup
6. 1 small red chilli, sliced

Dressing

- 5cm ginger, finely grated
- 1 garlic clove, minced
- 4 tablespoons soy sauce
- 1 tablespoons lychee syrup
- 2 tablespoons honey
- 2 teaspoons sesame oil

METHOD

1. Preheat the oven to 190°C fan-forced (200°C conventional). Remove the duck from the packaging and place it onto a lightly oiled baking tray. Place it in the oven and cook for 15 minutes. Remove it from the oven and let it rest for 5 minutes before slicing.
2. Meanwhile, prepare the dressing. Place all the ingredients into a small jar and shake well to combine.
3. Place the noodles and snow peas into a large bowl. Reserve 1 tablespoon of the dressing and pour the remaining dressing over the noodles. Toss to combine.

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