



SHREDDED DUCK BURGERS

Difficulty: Easy

Serves: 2

Prep: 15 mins

Cooking: 15 mins



INGREDIENTS

1. 2 confit of duck legs
2. 2 cups of slaw (cabbage, carrot, mayonnaise)
3. 3 tbsp smokey BBQ sauce
4. 2 burger buns

METHOD

1. Preheat the oven to 190°C.
2. Heat the confit duck legs in the oven at 190°C for 15 minutes. Remove the meat from the bone with two forks.
3. Toast the buns in a hot pan, spread both halves with the BBQ sauce, add coleslaw, top with the confit of duck shredded meat and the burger lids.

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