



SMOKED DUCK AND FALAFEL WRAPS

Difficulty: Easy

Serves: 4 (makes 8 mini wraps)

Prep: 5 minutes

Cooking: 10 minutes



INGREDIENTS

2 Luv-a-Duck Smoked Duck Breasts
8 mini Tortilla wraps, warm
100g hommus dip
1 baby cos lettuce
8 cherry tomatoes, halved
4 falafel, halved
½ cup parsley leaves, roughly chopped
1 small Lebanese cucumber, cut into thin batons

METHOD

1. Heat Luv-a-Duck roast duck breasts as per pack instructions. Allow to rest then slice thinly.
2. Spread the warm tortillas generously with hommus, arrange the salad ingredients in the centre of the tortilla. Place the sliced duck breast over the salad.
3. Roll tortilla into the shape of a small cone. Wrap the paper around the cone and secure with string.
4. Serve warm or cold.

CHEF'S TIPS

If making large luncheon sized tortilla wraps allow half a duck breast per wrap.

Shredded Luv-a-Duck roasted duck legs are also ideal for use in this recipe.