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# SMOKED DUCK TACO WITH CHERRY TOMATO SALSA

**Difficulty:** Easy

**Serves:** 2

**Prep:** 15 minutes

**Cooking:** 20 minutes



# INGREDIENTS

## For the Tacos

- 1 smoked duck breast (e.g. Luv-a-Duck Smoked Duck Breast), thinly sliced
- 4 small soft flour tortillas
- 1 cup shredded cos or iceberg lettuce
- ½ lime, cut into wedges

## For the Cherry Tomato Salsa

- 10–12 cherry tomatoes (mixed colours), halved or quartered
- ¼ small red onion, finely chopped
- 1 tbsp chopped fresh coriander
- 1 tsp lime juice
- 1 tsp olive oil
- Salt and pepper, to taste

# METHOD

## 1. Warm the Duck & Tortillas

- Slice the smoked duck breast thinly across the grain.
- Gently warm in a pan for 1–2 minutes or microwave for 30 seconds.
- Warm tortillas in a dry pan or microwave until soft and pliable.

## 2. Make the Salsa

- In a bowl, mix cherry tomatoes, red onion, coriander, lime juice, olive oil, salt and pepper.
- Let sit for 5–10 minutes for flavours to meld.

## 3. Assemble the Tacos

1. Layer shredded lettuce on each tortilla.
2. Add slices of warm smoked duck breast.
3. Spoon tomato salsa over the top.
4. Serve with a wedge of lime on the side.

## Optional Add-Ons

- Avocado slices or guacamole
- Pickled red onion
- Jalapeños for heat
- A drizzle of chipotle mayo or sour cream