



SPICED PLUM LEGS WITH BOK CHOY

Difficulty: Easy



INGREDIENTS

500g Luv-a-Duck Cooked Spiced Plum Legs
1 bunch bok choy
1 tbsp vegetable oil
½ tsp minced ginger
1 garlic clove, minced
2 tbsp water
Salt and pepper, to taste
1 cup white rice

METHOD

1. Pre-heat oven to 190°C. Remove duck from pack and place skin side up on a lined baking tray. Bake legs in the oven for 15 mins, once cooked remove from oven and allow to rest for 5 mins before serving.
2. Cook the rice as per packet instructions.
3. Heat the oil in a pan on medium heat, add ginger and garlic, and stir for 30 sec.
4. Add bok choy, stir fry for 2 mins. Pour water into the pan, cover and let cook for another 2 mins. Add salt and pepper to taste.
5. Serve duck legs with cooked rice and bok choy on the side.