



STICKY GLAZED DUCK WITH ASIAN GREENS

Difficulty: Easy

Serves: 2

Prep: 10 mins

Cooking: 10 mins



INGREDIENTS

500g Luv-a-Duck Confit Duck

Legs

1 tbsp oyster sauce

1 tbsp soy

1 tbsp honey

2 Garlic cloves, crushed

1 tsp sesame seeds

1 cup white rice

1 bunch bok choy

METHOD

1. Preheat oven to 180°C.
2. Combine oyster sauce, soy sauce, honey and garlic in a bowl. Place the duck legs on a baking tray and coat with the sauce. Bake in oven for 10-15 minutes. Sprinkle duck legs with sesame seeds.
3. Cook rice as per the packet instructions. In the last 2 minutes of cooking, add the bokchoy to the top of the rice to steam.
4. Serve duck legs on a bed of rice along side the bok choy.

CHEF'S TIPS

Recipe by Shelley Judge