



STIR FRY PEKING DUCK WITH NOODLES

Difficulty: Easy
Serves: 2 - 3
Prep: 10 minutes
Cooking: 10 minutes



INGREDIENTS

2 Luv-a-Duck Peking Duck legs
250g hokien noodles, soaked
1 tsp vegetable oil
1 clove garlic, crushed
½ red capsicum, sliced
1 carrot, peeled & Julienned
2 spring onions, sliced diagonally
1 bunch broccolini, trimmed & halved
2 Tblsp char sui sauce
2 Tblsp oyster sauce
coriander leaves to garnish

METHOD

1. Heat the Luv-a-Duck Peking Duck legs according to pack instructions. Remove the duck meat from the bone and shred, set aside in a bowl.
2. Heat the oil in a wok over a medium high heat and saute the garlic 1 minute, toss in the prepared vegetables and stir fry 2 -3 minutes.
3. Add the peking duck, drained noodles and sauces to wok stir fry for a further 2 minutes.
4. Serve hot garnished with coriander leaves.

CHEF'S TIPS

The peking duck leg stir fry is also delicious stir fried with a little sweet chilli sauce & honey.

This dish is also delicious served cold in little noodle boxes to take on a picnic or for the races.

For gluten free: replace the hokien noodles with vermicelli rice noodles, soaked.