



THAI PEKING DUCK RED CURRY

Difficulty: Easy
Serves: 4
Prep: 5 minutes
Cooking: 20 minutes



INGREDIENTS

2 packs of Luv-a-Duck Peking flavoured Duck Breasts 360g
1 Tbsp oil
½ cup Thai red curry paste
1 kaffir lime leaf, finely sliced
1 litre (4 cups) chicken stock
100ml coconut milk
2 ripe tomatoes, cut into wedges
½ sml ripe pineapple, peeled & cut into thin wedges

To Serve

Steamed jasmine rice
Asian coleslaw
Fresh lime wedges

METHOD

1. Heat oil in a large saucepan or wok over a medium high heat and brown the duck breasts skin side down until skin is browned and crispy. Remove and set aside. When cool slice duck breast thinly.
2. Stir fry the curry paste and kaffir lime leaves 1 min over a medium high heat.
3. Stir in the chicken stock and bring to the boil. Reduce the heat and stir in the coconut milk.
4. Add the sliced Luv-a-Duck Peking Duck Breast, tomato and pineapple wedges. Simmer 5 mins.
5. Serve hot with Asian coleslaw, steamed jasmine rice and lime wedges.

CHEF'S TIPS

Red curry is a medium heat Thai curry, if you like it hot choose a green curry paste. If you like it mild choose yellow curry paste.