



THAI RED DUCK CURRY AND COCONUT RICE

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



INGREDIENTS

- 1 packet **Luv A Duck Thai Red Duck Curry**
- 1 tbsp vegetable oil
- 100gm broccolini, trimmed and sliced
- 100gm red capsicum, finely sliced
- 100gm snow peas, trimmed and sliced
- 300gm prepared coconut rice, heated
- Finely sliced spring onion to garnish

METHOD

1. Cook the Luv-a-Duck Thai Red Curry on stove top as per packet instructions. Add the coconut milk, if using. Stir to heat through and keep warm.
2. Meanwhile, heat a wok or sauté pan on medium heat, add the oil and then stir fry the vegetables until just tender.
3. To serve, place the warm rice in serving bowls, top with the curry and vegetables. Garnish with spring onion.

CHEF'S TIPS

Substitute the rice for your favourite pasta or quinoa to create your own family favourite.

Serve with a side dish of fresh Mango and Cucumber Chopped Salad adding roasted peanuts, chillies, fresh cilantro leaves and your favourite Asian dressing.