



# THAI RED DUCK CURRY AND GREENS

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



## INGREDIENTS

- 1 pack Luv-a-Duck Thai Red Duck Curry
- 200gm green beans, blanched and chopped
- 100gm Bok choy, blanched
- 300gm cooked rice mix, heated
- Sliced fresh chili to garnish (optional)
- Lime wedges

## METHOD

1. Cook the Luv-a-Duck Thai Red Duck Curry as per your choice of packet instructions. Once warmed add the blanched beans to heat through.
2. To serve, place the warm rice in a serving bowl, top with the curry and warm bok choy.
3. Garnish with sliced chillies, if using, and wedges of lime.

## CHEF'S TIPS

Try adding any of your favourite cooked veggies to this delicious curry.

You can serve this curry on noodles or even couscous to make a new family favourite.