



THAI RED DUCK CURRY NOODLE BOWL

Difficulty: Easy



INGREDIENTS

- 1 pack Thai Red Duck Curry (Luv-a-Duck, pre-cooked)
- 200g rice noodles (vermicelli or thick rice noodles)
- 100g bok choy or choy sum (roughly chopped)
- ½ cup shredded red cabbage
- ½ cup sliced yellow capsicum
- ½ cup sliced green capsicum
- 1 tbsp lime juice
- 1 tsp fish sauce (optional, to taste)
- Fresh coriander leaves (for garnish)

METHOD

1. Cook noodles as per packet instructions. Rinse and set aside.
2. Heat Luv-a-Duck Thai Red Duck Curry in a saucepan until hot. Add a splash of coconut milk if desired.
3. Blanch greens (bok choy and capsicum) in boiling water for 1–2 mins. Optional: briefly steam red cabbage.
4. Assemble bowl with noodles, vegetables, and duck curry on top.
5. Finish with lime juice, coriander, and optional fish sauce.

CHEF'S TIPS

CHEF'S TIPS & OPTIONAL ADD-ONS

- Coconut milk – Stir in for a creamier, mellowed curry.
- Fresh chilli slices – Add just before serving for extra heat.
- Crushed peanuts or fried shallots – Sprinkle on top for crunch and texture.
- Lime wedges – Serve on the side for a fresh, zesty finish.

Perfect for dialling the dish up or down to your taste.