



THAI RED DUCK CURRY NOODLES

Difficulty: Easy
Serves: 4
Prep: 5 mins
Cooking: 10 mins



INGREDIENTS

- 1 x pack Thai Red Duck Curry
- 1 x cup or ½ cup can full cream coconut milk
- 1 small head broccoli
- 1 carrot
- 1 zucchini
- 1 x 250g pack cooked Udon noodles
- ½ cup roasted peanuts
- 1 bunch coriander

METHOD

1. Cut broccoli into small florets and thinly slice carrot and zucchini. Cook noodles as per packet instructions drain and set aside.
2. Heat wok or frying pan over medium high heat. Add a tbsp of oil or duck fat add vegetables and stir fry for 3 minutes I still like my veggies to have a nice crunch.
3. Add the Thai red duck curry and the coconut milk cook stirring for two minutes to heat through. Add the noodles and a quarter cup of chopped coriander stir to combine.
4. Serve with extra coriander and roasted peanuts on top to garnish.

Enjoy!

Recipe by Tim Bone.