



Crispy Chinese Style Duck Tacos and Plum Sauce with Pickled Radish, Spicy Smacked Cucumber and Wedges

34

Street Food 35-45 Minutes • Mild Spice • 1 of your 5 a day



Potatoes



Confit Duck Legs



Chinese Five Spice



Plum



Hoisin Sauce



Radishes



Rice Vinegar



Baby Cucumber



Sambal Paste



Soy Sauce



Plain Taco Tortillas

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, frying pan, bowl and rolling pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Confit Duck Legs**	2	3	4
Chinese Five Spice	1 sachet	1 sachet	2 sachets
Plum**	2	3	4
Hoisin Sauce 11)	64g	96g	128g
Radishes**	100g	150g	200g
Rice Vinegar	30ml	44ml	60ml
Baby Cucumber**	1	1½	2
Sambal Paste	15g	22g	30g
Soy Sauce 11) 13)	15ml	25ml	30ml
Plain Taco Tortillas 13)	6	9	12

Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	814g	100g
Energy (kJ/kcal)	4571/1092	562/134
Fat (g)	34.9	4.3
Sat. Fat (g)	10.1	1.2
Carbohydrate (g)	131.1	16.1
Sugars (g)	30.9	3.8
Protein (g)	66.1	8.1
Salt (g)	5.68	0.70

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

11) Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Prep the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.



Prep the Veg

While the **sauce** simmers, trim and thinly slice the **radishes**.

Pop the **radishes** into a small bowl and add the **sugar** (see pantry for amount) and **half** the **rice vinegar**. Add a pinch of **salt**, mix together and set aside.

Trim the **cucumber**, then pop onto a board and use a rolling pin to gently smack it a few times until split.

Cut the **smacked cucumber** into 1cm chunks and put it into a bowl. Pour over the remaining **rice vinegar**, **sambal** and **soy sauce**. Mix together and set your **spicy smacked cucumber** aside.



Roast the Duck

Remove the **confit duck legs** from their packaging and place on a baking tray, skin-side up. Scatter over **half** the **Chinese Five Spice** and rub all over the **duck**.

When the oven is hot, roast the **duck** on the top shelf and the **wedges** on the middle shelf until the **duck** is piping hot and the **wedges** are golden, 25-35 mins. **IMPORTANT:** Ensure the duck is piping hot throughout.

Turn the **wedges** halfway through.



It's a Wrap

When everything's nearly ready, pop the **tortillas** (3 per person) onto a baking tray and into the oven to warm through, 1-2 mins.

Once the **duck** is piping hot, remove it from the oven and use two forks to pull the **meat** off the bones. Shred finely, then discard the bones.



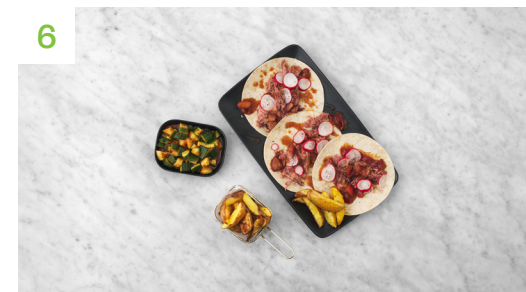
Plum Sauce Time

Meanwhile, halve the **plums**, remove the stones and chop the flesh into 1cm pieces.

Heat a drizzle of **oil** in a medium frying pan on medium heat. Once hot, add the **plums** and remaining **Chinese Five Spice** and stir-fry until softened, 4-5 mins.

Stir in the **hoisin sauce**, **sugar** and **water for the sauce** (see pantry for both amounts). Simmer, stirring regularly, until the **plums** have completely softened and the **sauce** has thickened, 10-12 mins. **TIP:** Taste and add more sugar if you'd prefer it a bit sweeter.

Once cooked, transfer to a small bowl to cool.



Assemble and Serve

Share the **tortillas** between plates. Top with the **shredded duck**, drizzle over the **plum sauce** and finish with a few **pickled radishes** on top.

Serve the **smacked cucumber salad** and **wedges** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

Enjoy!