

Grilled duck breast salad with endive and oranges



Serves 2

Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 small duck breasts, skinless if possible

2 oranges

75g blueberries or dried cherries

50g) roasted almonds or cashew nuts

4 small to medium chicory (thick-stemmed variety), can be red and green mix

4 tablespoons extra virgin olive oil

2 tablespoons chopped chives or chervil

Salt and freshly ground black pepper

1. Skin the duck breasts if necessary. Heat a griddle and cook the duck on a medium-high heat for about 10 minutes, turning halfway through. I prefer my duck pink in the middle; cook a few minutes more if you want it cooked through. Set aside to rest.
2. Top and tail the oranges and remove the skin and pith with a serrated knife, trimming down the sides. Cut the orange in half around the equator and slice. Place in a salad bowl along with the blueberries or cherries and nuts.
3. Cut the endive into large pieces, or leave the leaves whole. Add to the orange salad, mix well and add the olive oil, chives or chervil and salt and pepper. Mix briefly and transfer the salad to serving plates, leaving the dressing in the bowl. Slice the duck and add it to the dressing, mix briefly, then scatter it over the salad. Serve straight away with [warm potato salad](#)