

Hoisin Duck Stir Fry



Serves 4 Prep 3 mins

Cooking 12 mins

Easy

Ingredients

1 tbsp vegetable oil
2 skinless duck breasts (250g), sliced
or duck breast fillets
4 pak choi, quartered
1 onion, sliced
1 carrot, peeled, halved lengthways
and finely sliced
1 celery stick, finely sliced

2 tsp sherry vinegar or rice vinegar
pinch of Chinese five spice
3 tbsp hoisin sauce
1 tbsp cornflour
3 spring onions, shredded
400g cooked rice or egg noodles
1 lime, cut into wedges

1. Cook the rice or egg noodles according to packet instructions
2. Heat a wok or a large frying pan over a high heat. Drizzle in 1/2 tbsp of the oil and stir fry the duck for 5 mins until cooked through and golden. Set aside on a plate. Heat the remaining 1/2 tbsp of oil and add the pak choi, onion, carrot & celery. Fry for another 5 mins until golden, but still crunchy.
3. Mix the vinegar, five spice, hoisin and 6 tbsp of water and cornflour together in a small bowl. Add to the wok, along with the cooked duck. Stir everything well and simmer for 2-3 mins until the sauce thickens and coats the veg. Scatter over the spring onions and serve with the rice or noodles and lime wedges for squeezing over.