

CRISPY DUCK

with a grilled vegetable tomato sauce and gremolata topping



PREPARATION TIME	10 Minutes
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COOKING TIME	17 Minutes
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SERVES	4
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INGREDIENTS

4 duck breast fillets, skin on

400g jar Providore Series Grilled Vegetables with Provincial Italian Tomatoes sauce

Finely grated zest of 1 lemon

1½ tablespoons finely chopped fresh parsley

1 tablespoon fresh baby mint leaves

1 clove garlic, crushed

Crusty bread and steamed baby green beans, for serving

METHOD

Season duck breast fillets to taste.

Heat an ovenproof non stick frypan over medium high heat and cook fillets, skin side down for 3-4 minutes until the skin begins to brown. Turn over and cook for a further 1-2 minutes.

Spoon **Providore Series** sauce around the duck. Bake in a preheated oven at 200°C for approximately 10 minutes or to your liking. Remove from oven, loosely cover with foil and rest for 5-7 minutes.

Meanwhile to make gremolata, combine lemon, parsley, mint and garlic in a small bowl.

Slice cooked duck and serve on a bed of sauce, topped with gremolata and accompanied with crusty bread and steamed green beans.

TIP

Use chicken fillets with skin on, if duck is unavailable and adjust cooking time accordingly.

