

## HOISIN DUCK WRAPS



Makes 8-10



Prep Time 20 minutes



Cook Time 5 minutes



Easy As



### INGREDIENTS

- 460 g boneless duck breast
- ½ tsp **Gregg's Ground Chinese Five Spice**
- 1 Tbsp sesame oil
- ¼ cup **Wattie's Creations Hoisin Sauce**

#### *To Serve:*

- **Wattie's Creations Hoisin Sauce**
- 8-10 Peking Duck Wraps\*

### METHOD

1. Cut the double breast in half to make 2 single breasts. Remove the skin from the duck if necessary. Cut into thin strips. Toss in **Gregg's Ground Five Spice**. Heat sesame oil in a wok or frying pan. Stir-fry duck over a medium high heat for 2-4 minutes or until cooked.\*\* Reduce heat. Add **Wattie's Creations Hoisin Sauce** and toss to coat. Remove from duck from the pan and keep warm.

- Cucumber, cut into matchstick strips
- Spring onions, sliced into strips
- Mung bean shoots

2. To assemble: Heat the wraps as per packet directions. Spread or brush a thin layer of **Hoisin Sauce** over the wrap. Top with cucumber, spring onions, bean shoots and Hoisin duck. Roll up and serve.

## TIPS

- Styling idea: roll and tie the wrap with the green part of the spring onion, cut into strips.
- \*Peking Duck Wraps are available from most Asian supermarkets. They are much thinner than tortilla wraps which can be used if wished.
- \*\*The duck when cooked should still be a little pink inside. Overcooking will result in the duck meat becoming tough.

## SWAP IT OUT

- Replace duck with boneless and skinless chicken breast.