



Hoisin Duck Breast with Sesame Noodle Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 2 duck breasts, skin on
- 150g dry Shanghai noodles (or any other quick-cook noodles you have)
- 1 carrot, chopped into matchsticks
- 1 celery stalk, chopped into matchsticks
- 2 tbsp hoisin sauce (I have a recipe elsewhere on this site if you want to try making your own!)
- 1 tbsp sesame seeds
- 1 tbsp sesame oil
- Salt and pepper

Instructions

1. Season the duck and quickly seal on both sides in a hot pan.
2. Transfer to an oven and roast at 200 degrees C for about 10 minutes (or more if you prefer to be well-done). Leave to rest.
3. Meanwhile, gently boil the noodles with the veg.
4. Drain and toss with sesame oil and sprinkle over sesame seeds.
5. Carve the duck into slices and serve with the noodle salad, spooning some hoisin sauce over to serve.