



Duck Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- Duck breast - shallots - mushrooms (crimini, shiitake) - green onions - steamed rice

Instructions

Duck breast will usually come with the skin, which is really fatty and thick. Separate the meat from the skin/fat and cut up some of the fat that will be used for cooking. 1. Heat a pan to med high and place small amount of the duck fat and some olive oil. 2. Add minced shallots and chopped duck breast. Add salt and pepper. 3. Let the meat brown a bit and add finely chopped mushrooms. Then add soy sauce to taste. 4. Turn off heat and add chopped green onions. 5. Serve on top of steamed rice.