



Roasted Duck in Red Curry

Thai coconut milk red curry with duck, served with a green salad and brown or white Jasmine rice, sure to please your family...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

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ROASTED DUCK IN RED CURRY

Ingredients:

- 1 lb. duck breast
- 3/4 cup canned pineapple
- 1/2 cup shelled peas
- 1 350ML package of Thai Away Red Coconut Curry sauce
- 1/4 cup cold water
- 2-3 sprigs basil for garnish

Instructions:

1. Pan sear duck and finish in oven until cooked
2. Heat Thai Away red curry sauce with cold water, pineapple and peas
Simmer 3-4 minutes
3. Pour sauce into bowl and top with sliced duck breast
4. Serve with hot Thai Jasmine rice
5. Garnish bowls with basil leaves