

Chinese Duck Coleslaw

1.



1 tbsp
Kecap
Manis



1 tbsp
fish
sauce



1 tbsp
sesame
oil



1/2 cup
peanut
oil



1 tbsp
caster
sugar



1 seeded,
chopped
chilli



whisk to combine



2 tsp
grated
ginger

2.



1/4 white cabbage
chopped



4 spring
onions
sliced finely



1/2 cup
chopped
coriander



1 shredded
Chinese
Roast duck

3.

Dry roast
1/4 cup
peanuts



+ grate over palm sugar
to caramelize.

4.



Pour dressing over veg mix
and top with coriander
and peanuts.

Anna

shiny
happy
art

DELISH!