

## SMOKED DUCK & ORANGE SALAD

This [Smoked Duck](#) and Orange Salad recipe is delicious and refreshing

*Serves 4, as a starter*

### Ingredients

1 [Smoked Duck Breast](#)

2 Juicy oranges

50-100g Walnut halves

1 Bag of salad leaves

1 Avocado, sliced

French dressing (preferably made with walnut oil)



Remove the skin from the [Smoked Duck Breast](#) and slice the meat.

Crisp the [Smoked Duck](#) skin in a hot oven or under the grill and allow to cool.

Peel, de-pith and section the oranges, reserving any juice.

Chop the crispy [Smoked Duck](#) skin into croutons.

Arrange the salad onto 4 plates with slices of [Smoked Duck](#), orange, and walnuts.

Drizzle over the dressing with the reserved orange juice and finish each with some crispy [Smoked Duck](#) skin croutons.

Enjoy!