



## Red Duck Curry

Made with Life's Good Red Curry Paste

- 3 tbsp Life's Good Red Curry Paste
- 500ml can lychees (drained)
- 500 ml coconut cream
- 250 ml chicken or vegetable stock
- 500g pre cooked duck meat (shredded or diced)
- 2 kaffir lime leaves (whole)
- 1 tbsp fish sauce
- 1 tbsp palm sugar or brown sugar

Fry Life's Good Red Curry Paste in a heavy based pan until fragrant. Add coconut cream and stock and simmer gently for 10 minutes. Add kaffir lime leaves, duck and palm/brown sugar. Gently simmer for another 10 minutes. Add lychees and fish sauce and simmer for a final 10 minutes. Serve on a bed of jasmine rice.

Enjoy!

