

Supply The Burrito



**slow cooked shredded
duck, cucumber, spring
onion, rice, hoisin sauce**

don't know what it is to
sauté? scan this code and
we'll give you a run down
on some terms chef's use
that might just impress
your friends!



In your box you will find:

- Shredded duck in hoisin sauce
- Spring onions
- Cucumber
- Basmati rice
- Tortilla wraps

We're mixing things up a little here, an Asian dish in a Mexican burrito, maybe we're supplying the crazy but hear us out.. start by putting your rice in some cold water and then place it on a hob.

Empty your duck and sauce into a small pan and warm gently over another hob, slice up your spring onion and cucumber, move them to one side for now. Your rice won't take long and by the time that's done, your duck will be too. Place your wraps in the microwave for 10 seconds and you're ready to build your multicultural wrap! Lay out some tin foil, place the duck along the centre of the wrap but not to the edges! Place a couple of tablespoons of rice on top of the duck, add some of your sliced cucumber and spring onions and you're ready to roll!

Fold up the bottom half of the wrap to meet the top, then pull it back to create a roll, tightly fold both sides in and roll using the tin foil until you have your perfect burrito! Cut it in half and you're ready to supply your tummy!

Plating is down to you! You can make it look as fancy as you like or just thrown on a plate. We **supply the taste** you **supply the presentation**.

Words in green are defined at supplythetaste.com/stuck (qr code on the front) if you need a little help.