

"Tulips" of duck drumsticks with fried potatoes



Preparation

1. Bake the marinated duck drumstick "tulips" as indicated on the packaging. Heat the oven to 200°C, and take off the outer carton; do not remove the inner foil packaging. Put the unopened package into a preheated oven and bake. The duck portions must be baked in the oven for about 60 minutes.
2. While the duck is cooking, prepare the potatoes. Peel the potatoes, wash them, cut them into slices and put into a pan at a medium heat. Stir while cooking, sprinkle with salt and continue until they are slightly browned.
3. At the same time as the potatoes are cooking, in another frying pan, put in the frozen vegetables, add some water and butter and sprinkle with your favourite seasonings (we usually just add some salt) and let the vegetables simmer until done.

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INGREDIENTS

| | |
|-----------------------------|------------------------------|
| 600 g. | KITCHEN me of duck drumstics |
| 8 | Potatoes |
| According to taste | Salt |
| According to need | Oil (for frying) |
| Accordint to taste and need | Frozen mixed vegetables |