

## Baked seasoned duck thighs



### Preparation

1. The first step is to remove the outer carton, DO NOT OPEN the package itself, then put it into an oven that has been preheated to 200 degrees.
2. Cook the duck drumsticks for about 60 minutes.
3. Open the package 10 minutes before the end of cooking, add the rosemary twig and continue baking until the drumsticks are nicely browned.
4. While the drumsticks are baking, cook the rice and prepare the desired vegetables.

The duck will be ready in just 1 hour, and will surprise you with its juicy, rich flavour and easy cooking process!  
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### INGREDIENTS

600 g.	KITCHEN me marinated duck thighs with seasonings
1 twig	Rosemary
According to need	Rice or mashed potatoes
According to need	Seasonal vegetables