

Duck meat with prunes and piquant fried vegetables



Preparation

1. Preheat oven to 180°C, and put a container with duck fillet in the oven for an hour.
2. Prepare a pan for vegetables - cover it with baking paper.
3. Peel vegetables, cut them into large pieces. Place them in the pan, drizzle with oil and lemon juice, sprinkle with sugar, salt, herbs.
4. Mix everything and roast for about 30 min.
5. Enjoy the flavours!

[Back to recipes list](#)



INGREDIENTS

