

## Quick dinner - "Burgundian" duck fillet medallions



### Preparation

"Burgundian" medallions have a very mellow taste; the easily unfolding container provides you with a dish with an outstanding taste.

1. The "Burgundian" duck medallions need to be baked in the oven for about 30 minutes at 180°C, without removing the upper film. Before the end of cooking, if the packaging has not split, open the package so that medallions attain a slightly brown colour.
2. Serve to your family with rice and seasonal salad vegetables.

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### INGREDIENTS

700 g	KITCHEN me duck fillets
200 g	Rice
According to taste	Seasonal salad