



DUCK TACOS!

Put a creative twist on tacos with Maple Leaf Farms duck!
Unique and lean duck products ready for foodservice.

DUCK STREET TACOS

Mexican street-style tacos with a duck twist. Pan seared corn tortillas topped with Ground Duck sautéed with spices, cilantro and white onions.

Prep Time: 5

Cook Time: 15 min

Ready Time: 20 Hours

Servings: 6–8 tacos

INGREDIENTS:

- 2 lbs. Maple Leaf Farms **All Natural Ground Duck**
- Corn tortillas
- 1 medium white onion
- 1 bunch Cilantro
- 2 Tbs. Chili Powder
- 1 Tbs. Cumin
- 2 minced cloves garlic



DIRECTIONS:

Bring a large pan to medium high heat and place 2 lbs. **ground duck** in pan with 2 cloves garlic minced. Brown duck for 3-5 minutes. Then add in 2 Tbs. chili powder and 1 Tbs. cumin. Sauté duck until brown and fully cooked for 5-10 more minutes. While duck cooks, finely dice 1 white onion and finely chop cilantro. In a separate dry pan, toast corn tortillas on medium heat for approximately 30 seconds on each side. Assemble tacos—top tortillas with duck, then top with cilantro and onions and serve.

