Confit duck pasta

Chef	Portions	Preparation
Richard Bonnin	**4**	**1h 15min.**

Ingredients

- [ ] 150 g pasta of your choice (fusilli, penne, farfalle)
- [ ] 100 g confit duck meat
- [ ] 50 g cilantro pesto (may be replaced with basil pesto)
- [ ] 50 ml white wine
- [ ] 75 g diced cantaloupe
- [ ] 2 green onions, thinly sliced
- [ ] 12 cherry tomatoes, halved

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Preparation

— Cook pasta *al dente*.

— Place duck meat, pesto and white wine in a skillet, bring to a boil and add pasta with cantaloupe, tomatoes and onions.

— Season with salt and pepper to taste and add Parmesan cheese just before serving.

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup