



THAI 3 WHEELS™

REAL THAI. REAL EASY.

Duck in Red Paradise Curry

INGREDIENTS

- 1 jar Thai 3 Wheels Red Curry Sauce
- 14 oz Roast duck breast
- 3 oz Cherry tomatoes
- 3 oz Fresh lychee (*or canned, drained*)
- 3 oz Fresh pineapple chunks (*or canned, drained*)
- 3 oz Fresh green grapes
- 3 oz Fresh red grapes
- 2 oz orange bell pepper, thinly sliced
- 1 oz Fresh basil leaves

INSTRUCTIONS

1. Prepare the Duck

- If using frozen duck breast, thaw in the refrigerator overnight. Keep refrigerated until ready to cook.
- Preheat the air fryer to 390°F. Arrange duck breasts in the fryer basket in a single layer.
- Air-fry for 12–15 minutes or until heated through and slightly crispy. Remove and let rest.

2. In a medium saucepan, heat the red curry sauce over medium heat until it begins to gently boil.

3. Add the roast duck to the curry sauce and let it sit for 2–3 minutes to absorb the flavor. Then, add cherry tomatoes, lychee, pineapple, grapes, bell pepper and basil leaves and lightly stir to combine all ingredients, then reduce heat to low and simmer for 5 minutes, allowing the flavors to meld.

4. Remove from heat and transfer the curry to a serving bowl. Garnish with additional basil if desired. Serve hot with steamed jasmine rice or brown rice.

Enjoy the taste of Thailand in every bite!

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