



CHERRY ANCHO DUCK BREASTS

with Pistachio Rice & Roasted Green Beans

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Duck Breasts



6 oz | 12 oz
Green Beans



2 | 4
Scallions



½ Cup | 1 Cup
Jasmine Rice



2 TBSP | 4 TBSP
Cherry Jam



1 | 2
Chicken
Demi-Glace
Contains: Milk



1 tsp | 2 tsp
Ancho Chili
Powder



1 oz | 2 oz
Dried Cherries



1 oz | 2 oz
Pistachios
Contains: Tree Nuts



HELLO

ANCHO CHILI POWDER

This smoky spice features mild heat and fruity flavor.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



EYES ON THE PRIZE

Keep a close eye on the duck as it cooks in the pan in step 1. If you see the skin charring in spots, lower the heat until it's evenly browned and crisp.

BUST OUT

- Paper towels
- Large pan
- Small pot
- Baking sheet
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 CRISP DUCK

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Pat **duck*** dry with paper towels; season all over with **salt** and **pepper**.
- Place duck skin sides down in a large, preferably nonstick, pan. Cook over medium heat, carefully pouring off fat as it renders, until skin is crisp, 15-20 minutes. (Don't flip duck just yet.)



4 FINISH DUCK & SIMMER SAUCE

- While green beans roast, in a small bowl, combine **jam**, **demi-glace**, **chili powder**, and $\frac{1}{4}$ cup water.
- Once skin is crisp, flip over **duck** in pan. Pour in **jam mixture** and add **dried cherries**. Simmer until sauce has thickened and duck is cooked to desired doneness, 3-5 minutes.
- Leaving sauce in pan, transfer duck to a cutting board. **TIP: If sauce is too thick, add 1-2 TBSP water (double for 4 servings).**



2 PREP & COOK RICE

- Meanwhile, trim and thinly slice **scallions**, separating whites from greens.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until just softened, 1 minute.
- Stir in **rice** and $\frac{3}{4}$ cup water (**1 $\frac{1}{2}$ cups for 4**). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in step 5.



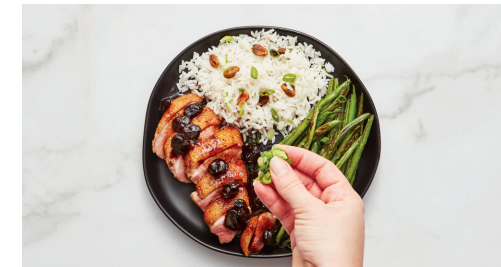
5 FINISH SAUCE & RICE

- Reduce heat under pan with **sauce** to low and stir in **1 TBSP butter (2 TBSP for 4 servings)**. Once butter has melted, season with **salt** and **pepper**; turn off heat and set aside.
- Fluff **rice** with a fork, then stir in **pistachios**. Season with **salt** and **pepper**.



3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



6 FINISH & SERVE

- Slice **duck** crosswise; divide between plates with **rice**. Pour **sauce** over duck. Serve with **green beans** on the side. Garnish with **scallion greens**.

* Duck is fully cooked when internal temperature reaches 165°.