

# **INGREDIENTS**

2 PERSON | 4 PERSON



Duck Breasts



6 oz | 12 oz Green Beans



Scallions



**½ Cup | 1 Cup** Jasmine Rice



1 | 2 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

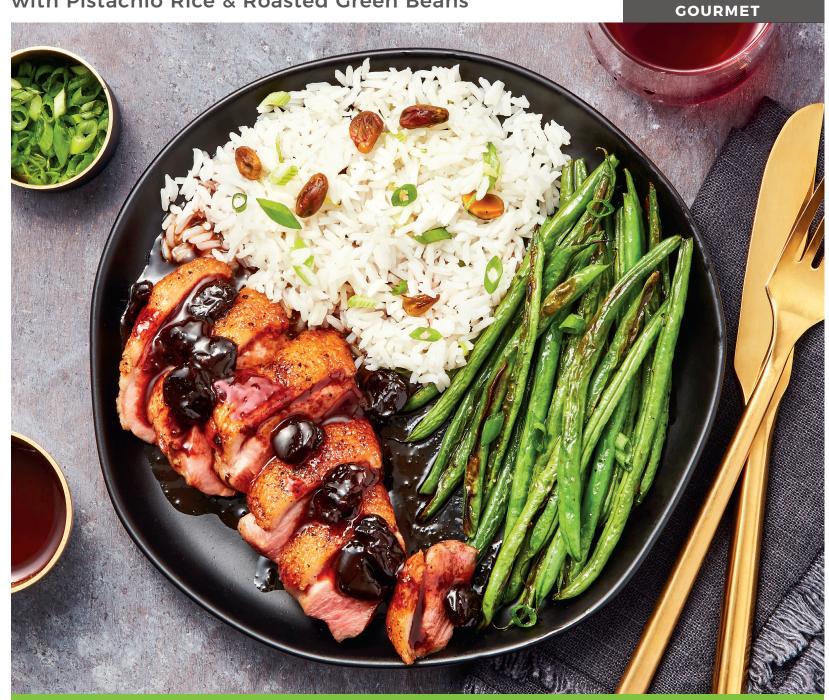
# **HELLO**

## **ANCHO CHILI POWDER**

This smoky spice features mild heat and fruity flavor.

# **CHERRY ANCHO DUCK BREASTS**

with Pistachio Rice & Roasted Green Beans



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



### 1 CRISP DUCK

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry 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 until skin is crisp and most of the fat has rendered, 15-20 minutes, pouring off fat as it renders. (Don't flip duck just yet.)



#### **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 ¾ cup water (1½ 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.



#### **3 ROAST GREEN BEANS**

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



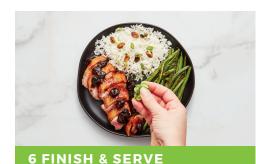
## **4 FINISH DUCK & SIMMER SAUCE**

- While green beans roast, in a small bowl, combine jam, demi-glace, chili powder, and ¼ cup water.
- Once skin is crisp, flip 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 (3-4 TBSP for 4 servings).



#### **5 FINISH SAUCE & RICE**

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



- Slice duck crosswise.
- Divide rice, green beans, and duck between plates. Drizzle sauce over duck. Garnish with scallion greens and serve.

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