

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



12 oz | 24 oz Duck Breasts



5 tsp | 10 tsp Red Wine Vinegar



2 TBSP | 4 TBSP Apricot Jam



2 TBSP | 4 TBSP Sour Cream



2 oz | 4 oz Arugula



Thyme



Shallot



1 2 Orange



1 2 Chicken Stock Concentrate



2 tsp | 4 tsp Dijon Mustard



Almonds **Contains: Tree Nuts**

*The ingredient you received may be a different color.

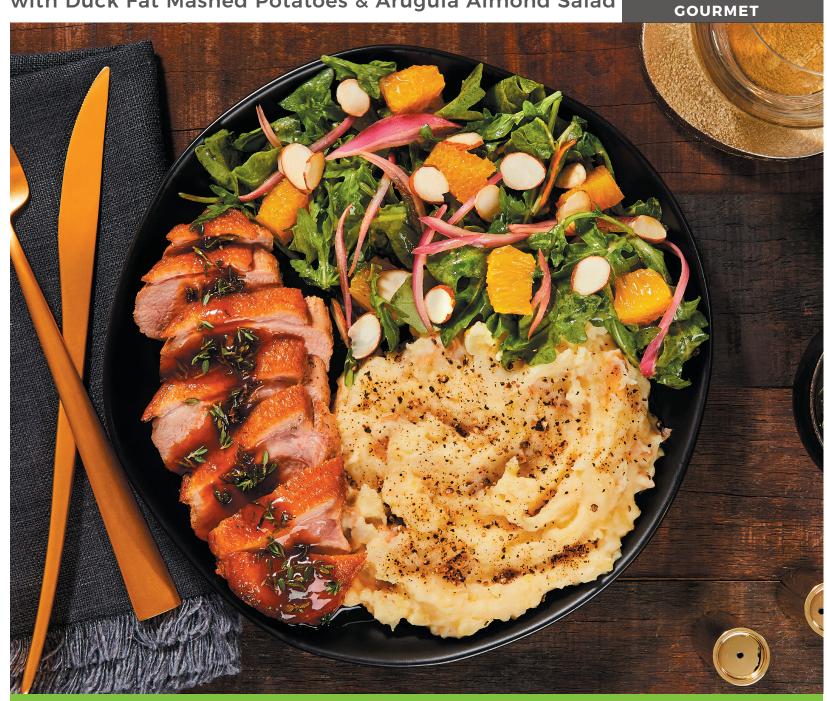
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DUCK A L'ORANGE

Our take on this iconic French dish, popularized by Julia Child in the '60s, features duck breast and a jammy orange sauce.

DUCK A L'ORANGE

with Duck Fat Mashed Potatoes & Arugula Almond Salad



PREP: 10 MIN

COOK: 40 MIN CALORIES: 770



SCOOP, THERE IT IS

Wondering how to best reserve the duck fat in step 2? Have a spoon handy! As the fat renders, occasionally tilt the pan toward you and carefully scoop it into a small bowl.

BUST OUT

- Large pot
- Strainer
- · Paper towels
- Large pan
- 3 Small bowls
- Zester
- Potato masher
- Large bowl
- Kosher salt
- Black pepper
- Sugar (1 tsp | 1½ tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP) Contains: Milk

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



1 COOK POTATOES

- · Wash and dry all produce.
- Dice **potatoes** into ½-inch pieces (for a smoother texture, peel potatoes first). Place in a large pot with a **few thyme sprigs** (you'll use the rest in step 3) and enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Remove and discard thyme sprigs. Reserve 1/2 cup potato cooking liquid. then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



2 SEAR DUCK & PICKLE SHALLOT

- Meanwhile, pat duck* dry with paper towels; season all over with **salt** and pepper.
- Place skin sides down in a large, preferably nonstick, pan. Cook over medium heat, carefully reserving fat in a small bowl as it renders, until skin is crisp, 15-20 minutes, TIP: Lower heat if skin begins to brown too quickly.
- While duck cooks, halve and peel **shallot**: thinly slice one half (whole shallot for 4 servings). Toss sliced shallot in a separate small bowl with half the vinegar (you'll use the rest in the next step), 1 tsp sugar (11/2 tsp for 4). and a big pinch of salt and pepper.



3 PREP

- Zest orange until you have 1 tsp (2 tsp for 4 servings). Halve orange; squeeze iuice from one half into a third small bowl. Peel remaining orange half; dice into ½-inch pieces. (For 4, squeeze juice from two halves; peel and dice remaining orange.)
- To bowl with orange juice, add jam, stock concentrate, half the orange zest, and remaining vinegar.
- Strip **thyme leaves** from remaining sprigs until you have 1 tsp (2 tsp for 4): roughly chop leaves.



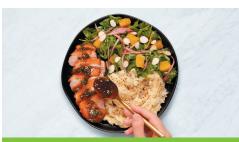
4 FINISH DUCK & MAKE SAUCE

- Once skin is crisp, flip over **duck** in pan and cook to desired doneness. 3-5 minutes more. Transfer to a cutting board to rest.
- Add **chopped thyme** to same pan over medium heat and cook until fragrant, 30 seconds.
- Stir in **orange juice mixture** and bring to a simmer. Cook until thickened. 2-3 minutes
- Stir in 1 TBSP butter until melted. Turn off heat.



5 MASH POTATOES

- Heat pot with drained **potatoes** over medium-low heat. Mash with sour cream and 1 TBSP butter (2 TBSP for 4 servings) until smooth and creamy. adding splashes of reserved potato cooking liquid as needed.
- Stir in reserved duck fat to taste. Season with salt and pepper.
- · Keep covered off heat.



- **6 FINISH & SERVE**
- In a large bowl, combine pickling liquid from shallot, mustard, a large drizzle of olive oil, remaining orange zest, and a pinch of salt and pepper. Toss with arugula, pickled shallot, diced orange, and almonds. Season with salt and pepper.
- Slice **duck** crosswise. Divide between plates along with salad and potatoes. Spoon sauce over duck and serve.

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