



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



¼ oz | ¼ oz  
Thyme



12 oz | 24 oz  
Duck Breasts



1 | 1  
Shallot



5 tsp | 10 tsp  
Red Wine  
Vinegar



1 | 2  
Orange



1 | 2  
Apricot Jam



1 | 2  
Chicken Stock  
Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



2 tsp | 4 tsp  
Dijon Mustard



2 oz | 4 oz  
Arugula



½ oz | ½ oz  
Sliced Almonds  
Contains: Tree Nuts

\*The ingredient you received may be a different color.

## HELLO

### DUCK À L'ORANGE

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

## DUCK À L'ORANGE

with Duck-Fat Mashed Potatoes & Arugula Almond Salad

GOURMET



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 760





## DUCK, DUCK, BOOST

As the duck skin crisps in step 2, fat will be released into the pan. Occasionally tilt the pan away from you and carefully spoon the drippings into a small bowl. Trust us: You'll want to save them for flavoring the mashed potatoes in step 5.

## 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 produce.
- Dice **potatoes** into ½-inch pieces. (TIP: 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 ½ cup **potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



## 4 FINISH DUCK & MAKE SAUCE

- Once skin is crisp, flip **duck** 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.



## 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, peel, and thinly slice **half the shallot** (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** (1½ tsp for 4), and a big pinch of **salt** and **pepper**.



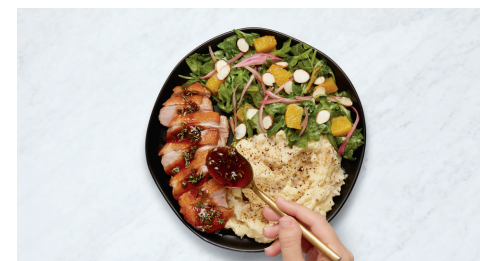
## 5 MASH POTATOES

- 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 until ready to serve.



## 3 PREP & MIX

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



## 6 FINISH & SERVE

- In a large bowl, combine **shallot pickling liquid**, **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 **mashed potatoes**. Spoon **sauce** over duck and serve.

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