



# PAN-SEARED DUCK BREASTS

with Duck-Fried Potatoes, Asparagus, and Grape Tomatoes



HELLO  
**PAN-SEARED DUCK**  
 The richly flavored meat is perfect  
 for a special occasion.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 620



Fingerling Potatoes



Chives



Grape Tomatoes



Asparagus



Duck Breasts



Chicken Demi-Glace  
 (Contains: Milk)



## START STRONG

You can score (make shallow slits in) the skin before adding duck to the pan to allow the fat to render more quickly.

## BUST OUT

- Medium pot
- Strainer
- Paper towels
- Large pan
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Fingerling Potatoes 12 oz | 24 oz
- Asparagus 6 oz | 12 oz
- Chives ¼ oz | ¼ oz
- Duck Breasts 12 oz | 24 oz
- Grape Tomatoes 4 oz | 8 oz
- Chicken Demi-Glace 1 | 2

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



**1 BOIL POTATOES AND PREP** Wash and dry all produce. Halve potatoes lengthwise. Place in a medium pot with enough salted water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, about 15 minutes. Drain well and return to pot. Meanwhile, trim bottom of asparagus. Mince chives. Pat duck dry with paper towels.



**4 COOK VEGGIES** While potatoes cook, add asparagus and 2 tsp water to pan used for duck over medium heat. Cover and steam 3 minutes. Uncover, increase heat to medium high, and add tomatoes and a drizzle of duck fat. Cook, tossing occasionally, until asparagus is tender and tomatoes burst, 3-5 minutes. Season with salt and pepper. Remove from pan and transfer to a plate.



**2 COOK DUCK** Season duck generously with salt and pepper, then place skin sides down in a large pan. Cook over medium heat until skin is crisp and most of the fat has rendered, 10-15 minutes, pouring off and reserving fat as it renders. (TIP: Lower heat if skin burns.) Flip duck over and cook to desired doneness, 2-5 minutes more. Remove from pan and let rest.



**5 MAKE SAUCE** Add demi-glace, ¼ cup water, and 2 TBSP butter to same pan. Bring to a boil, then remove from heat. Stir to combine. Season with salt and pepper (to taste).



**3 CRISP POTATOES** Add just enough reserved duck fat to pot with potatoes to cover bottom surface. Place pot over medium-high heat and cook potatoes, tossing, until skins are crisp and browned, 3-5 minutes. Remove from pot and season with salt and pepper.



**6 FINISH AND PLATE** Slice duck crosswise. Divide between plates along with potatoes and veggies. Spoon sauce over everything. Sprinkle with chives.

## MARVELOUS!

Crispy, creamy duck-fried potatoes make this meal into a celebration.

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