



FAMILY-STYLE PEKING DUCK WRAPS with Sesame Slaw and Ginger Rice



HELLO
SESAME SLAW
Crunchy, nutty, savory, and
all-around delectable

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 1040

- Garlic
- Soy Sauce (Contains: Soy)
- Persian Cucumber
- Hoisin Sauce (Contains: Soy, Wheat)
- Sesame Oil
- Shredded Carrots
- Flour Tortillas (Contains: Wheat)
- Ginger
- Duck Breasts
- Scallions
- White Wine Vinegar
- Shredded Red Cabbage
- Jasmine Rice

START STRONG

Want to create a full Chinese restaurant-style feast? For dessert, serve fortune cookies for a sweet surprise. (You could even dip them in melted chocolate first for an extra-delicious twist.)

BUST OUT

- Peeler
- Medium pan
- 2 Large bowls
- Kosher salt
- Small bowl
- Black pepper
- Small pot
- Paper towels
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Garlic **2 Cloves** | **4 Cloves**
- Ginger **1 Thumb** | **2 Thumbs**
- Soy Sauce **2 TBSP** | **4 TBSP**
- Duck Breasts* **12 oz** | **24 oz**
- Persian Cucumber **1** | **2**
- Scallions **2** | **4**
- Hoisin Sauce **4 TBSP** | **8 TBSP**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Sesame Oil **1 TBSP** | **2 TBSP**
- Shredded Red Cabbage **4 oz** | **8 oz**
- Shredded Carrots **4 oz** | **8 oz**
- Jasmine Rice **½ Cup** | **1 Cup**
- Flour Tortillas **6** | **12**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

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1 MARINATE DUCK

Wash and dry all produce. Mince or grate **garlic**. Peel and mince or grate **ginger**. In a large bowl, combine **soy sauce**, **garlic**, and half the **ginger**. Add **duck** and turn to coat. Set aside to marinate.



4 COOK RICE

Heat a drizzle of **oil** in a small pot over medium-high heat. Add remaining **ginger** and cook, stirring, until fragrant, about 1 minute. Add **rice**, **¾ cup water** (1½ cups for 4 servings), and a large pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes. Turn off heat; keep covered until ready to serve.



2 PREP

While duck marinates, trim ends from **cucumber**, then slice lengthwise into ¼-inch-thick sticks. Trim and halve **scallions** lengthwise, then cut crosswise into 2-inch pieces. In a small bowl, combine **hoisin** and **2 tsp vinegar** (4 tsp for 4 servings; we sent more).



5 COOK DUCK

Reserving **marinade**, remove **duck** from bowl and pat dry with paper towels. (**TIP:** Make sure to wipe off any large pieces of garlic and ginger.) Place skin sides down in a medium, preferably nonstick, pan. Cook over medium heat, pouring off fat as it renders, until skin is crisp, 15-20 minutes. Flip duck and cook to desired doneness, about 5 minutes more. Pour in **marinade** and bring to a boil. Let bubble until thickened, about 1 minute. Turn to coat duck in glaze, then transfer to a cutting board to rest for 5 minutes.



3 MAKE SLAW

In a large bowl, combine **sesame oil**, remaining **vinegar**, and **1 tsp sugar** (2 tsp for 4 servings). Add **cabbage** and **carrots**; toss to coat. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds. Fluff **rice** with a fork and season with **salt** and **pepper**. Thinly slice **duck**. Spread **tortillas** with **hoisin mixture** and top with **cucumber**, **scallions**, **duck**, and **slaw**. Serve **rice** on the side. **TIP:** Alternatively, serve everything on a large platter so that everyone can assemble their own wraps.

ROCK 'N' ROLL

Roll up your wraps or treat them like tacos. No matter which way you go, they'll still be delicious!

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