



Shredded Duck Confit in a Brioche Bun

with Caramelised Onions, Potato Wedges and Rocket Salad

N° 18

STREET FOOD 40 Minutes



Potato



Red Onion



Confit Duck Leg



Cheddar Cheese



Brioche Roll



Dijon Mustard



Rocket



Mayonnaise

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Two Baking Trays, Large Frying Pan, Measuring Jug and Coarse Grater.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Red Onion**	1	2	2
Confit Duck Leg**	2	3	4
Water*	50ml	75ml	100ml
Cheddar Cheese 7)**	2 blocks	3 blocks	4 blocks
Brioche Roll 7) 8) 11) 13)	2	3	4
Dijon Mustard 9)	1 sachet	1½ sachets	2 sachets
Rocket**	1 bag	1½ bags	2 bags
Mayonnaise 8) 9)	1 sachet	1½ sachets	2 sachets

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	662g	100g
Energy (kJ/kcal)	4929/1178	745/178
Fat (g)	62	9
Sat. Fat (g)	21	3
Carbohydrate (g)	86	13
Sugars (g)	9	1
Protein (g)	71	11
Salt (g)	3.11	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Contact

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1. Roast the Potatoes

Preheat the oven to 200°C and chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop on a baking tray and drizzle with **oil**. Season with **salt** and **pepper**, toss to coat then spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



4. Get Ready to Grill

Meanwhile, grate the **cheese** and split open the **brioche buns** (see photo). Put the **buns** on a baking tray and spread the **dijon mustard** evenly inside each one. Preheat your grill to high (move the **potatoes** down to the bottom shelf if they are in the same oven).



2. Caramelize the Onion

Meanwhile, halve, peel and finely slice the **red onion**. Heat a drizzle of **oil** in large frying pan on medium heat and when hot, add the **onion** and a pinch of **salt** and **sugar**. Lower the heat and cook, stirring occasionally, until soft and caramelised, 6-8 mins.



5. Grill!

Carefully spoon the **duck confit mixture** inside each **bun**, packing it in well. Sprinkle the **cheddar** over each then pop under the grill until golden and bubbling, 3-4 mins.



3. Shred the Duck

Meanwhile, remove the **duck confit legs** from their packet and discard the fat, skin and jelly. Use your hands to pull the **meat** from the bones and shred it into small pieces. When the **onions** are soft, stir the **shredded duck** into the pan along with the **water** (see ingredients for amount). Bring to the boil then lower the heat and bubble until reduced, 6-8 mins - you want the **water** to have evaporated, but for the **duck** to still be quite moist.



6. Serve

Divide the **wedges** between your plates then serve the **confit duck buns** alongside. Finish with a handful of **rocket** on top of each and a dollop of **mayonnaise** alongside for dipping your **chips**.

Dig in!