



# CRANBERRY-DRIZZLED DUCK

with Watercress Salad and Mashed Potatoes



**HELLO**  
**CRANBERRY SAUCE**  
 For more than just turkey—here, it highlights the sumptuous richness of duck.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 740

- Yukon Gold Potatoes
- Milk (Contains: Milk)
- Thyme
- Lemon
- Chicken Demi-Glace (Contains: Milk)
- Watercress
- Duck Breasts
- Garlic
- Heirloom Grape Tomatoes
- Shallot
- Cranberry Jam

## START STRONG

Take your time with the duck, cooking it over moderate heat to allow it to gradually release its fat. Press down gently from time to time to ensure contact with the pan, which will make it crispy.

## BUST OUT

- Peeler
- Small bowl
- Large pan
- Potato masher
- Medium pot
- Medium bowl
- Strainer
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Duck Breasts **12 oz** | **24 oz**
- Thyme **¼ oz** | **½ oz**
- Heirloom Grape Tomatoes **4 oz** | **8 oz**
- Lemon **1** | **1**
- Shallot **1** | **2**
- Milk **½ Cup** | **¾ Cup**
- Chicken Demi-Glace **1** | **1**
- Cranberry Jam **1 oz** | **2 oz**
- Watercress **2 oz** | **4 oz**

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

# HelloFRESH



**1** **PREP AND COOK DUCK**  
Wash and dry all produce. Peel potatoes, then cut into ½-inch cubes. Mince garlic. Make shallow slits in duck skin in a crosshatch pattern. Season with salt and pepper. Add to a large pan skin-side down and place over medium heat. Cook until fat is rendered and skin is crisp, 10-15 minutes. Flip and cook to desired doneness, 2-5 minutes more.



**4** **MASH POTATOES**  
Add garlic butter and ½ cup milk (we sent more) to pot with potatoes. Mash with a potato masher or fork until smooth. Season with salt and pepper. (TIP: Add more milk as needed to give potatoes a creamy consistency.) Cover to keep warm.



**2** **BOIL POTATOES**  
Place potatoes in a medium pot with a large pinch of salt and enough water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-12 minutes. Drain and return to pot.



**5** **MAKE SAUCE**  
Once duck is finished cooking, remove from pan and set aside to rest. Pour off all but 1 TBSP duck fat from pan, then return pan to medium heat. Add minced shallot and thyme leaves. Cook until shallot is softened, 3 minutes. Add demi-glace, cranberry jam, and ¼ cup water, stirring to break up jam. Let simmer until syrupy, about 2 minutes. Stir in a squeeze of lemon. Season with pepper and more lemon (to taste).



**3** **PREP REMAINING INGREDIENTS**  
While duck and potatoes cook, place garlic and 2 TBSP butter in a small bowl and microwave on high until butter melts. Strip 1 tsp thyme leaves from stems; discard stems. Halve tomatoes and lemon. Halve, peel, and mince shallot until you have ¼ cup.



**6** **TOSS SALAD AND SERVE**  
Toss watercress and tomatoes with a squeeze of lemon and a large drizzle of olive oil in a medium bowl. Season with salt and pepper. Thinly slice duck crosswise. Divide potatoes and duck between plates, then drizzle with sauce. Serve with salad on the side.

## SUPREME!

A buttery mash and decadent duck on one plate? Now we're talking.

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