



CRANBERRY THYME 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: 730

-  Yukon Gold Potatoes
-  Duck Breasts
-  Heirloom Grape Tomatoes
-  Shallot
-  Chicken Demi-Glace (Contains: Milk)
-  Watercress
-  Garlic
-  Thyme
-  Lemon
-  Milk (Contains: Milk)
-  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 golden and crispy.

BUST OUT

- Paper towels
- Large pan
- Peeler
- Medium pot
- Strainer
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Potato masher
- Medium bowl
- Kosher salt
- Black pepper

INGREDIENTS

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

- Duck Breasts* **12 oz | 24 oz**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Thyme **¼ oz | ½ oz**
- Garlic **2 Cloves | 4 Cloves**
- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Lemon **1 | 1**
- Shallot **1 | 2**
- Milk **6.75 oz | 6.75 oz**
- Chicken Demi-Glace **1 | 1**
- Cranberry Jam **2 TBSP | 4 TBSP**
- Watercress **2 oz | 4 oz**

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

WINE CLUB

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1 COOK DUCK

Pat **duck** dry with paper towels; season all over with **salt** and **pepper**. Place skin sides down in a large pan. Cook over medium heat until skin is crisp and most of the fat has rendered, 15-20 minutes, pouring off fat as it renders. (**TIP:** Lower heat if skin begins to brown too quickly.) Flip and cook to desired doneness, 3-5 minutes more. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



4 MASH POTATOES

Melt **2 TBSP butter** (4 TBSP for 4 servings) in pot used for potatoes over medium heat. Add **garlic** and cook, stirring, until fragrant, 20-30 seconds. Add **potatoes**, **1/3 cup milk** (2/3 cup for 4), **salt**, and **pepper**. Mash until smooth and creamy. (**TIP:** If needed, add more milk a splash at a time.) Cover pot to keep warm.



2 COOK POTATOES

Meanwhile, **wash and dry all produce**. Peel, then dice **potatoes** into 1/2-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 15-20 minutes. Drain.



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for duck over medium heat. Add **minced shallot** and **thyme**. Cook until shallot is softened, 2-3 minutes. Add **demi-glace**, **jam**, and **1/4 cup water** (1/3 cup for 4 servings), stirring to break up jam. Let simmer until thick and glossy, 2-3 minutes. Stir in a squeeze of **lemon juice**. Season with **pepper** and more lemon juice to taste.



3 PREP

Strip **1 tsp thyme leaves** (2 tsp for 4 servings) from stems; discard stems. Mince **garlic**. Halve **tomatoes** and **lemon**. Halve, peel, and mince **shallot** until you have 1/4 cup (1/2 cup for 4; use any remaining shallot as you like).



6 MAKE SALAD AND SERVE

In a medium bowl, combine **watercress**, **tomatoes**, a squeeze of **lemon juice**, and a large drizzle of **olive oil**; toss to thoroughly coat. Season with **salt** and **pepper**. Thinly slice **duck** crosswise. Divide **potatoes** and duck between plates. Drizzle duck with **sauce**. Serve with salad on the side.

ALLIUM-AZING

Have any fresh chives on hand? Chop up a few tablespoons and stir into mashed potatoes.

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