



Seared Duck in Apricot Sauce

with Rosemary Roasted Potatoes

Discovery Special

Duck Special

35 Minutes



Duck Breast



Rosemary



Apricot Spread



White Wine Vinegar



Chicken Broth Concentrate



Arugula and Spinach Mix



Almonds, sliced



Dijon Mustard



Russet Potato



All-Purpose Flour

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, medium non-stick pan, measuring spoons, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Duck Breast	2	4
Rosemary	1 sprig	2 sprig
Apricot Spread	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Arugula and Spinach Mix	56 g	113 g
Almonds, sliced	28 g	28 g
Dijon Mustard	1 ½ tsp	3 tsp
Russet Potato	460 g	920 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook duck to an internal temperature of 74°C/165°F, which will yield a medium-well doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Sear duck

- Pat **duck** dry with paper towels.
- Using a sharp knife, score skin side of **duck** in a criss-cross pattern. Season with **salt** and **pepper**.
- Add **duck** to a cold, large non-stick pan, skin-side down. Cook over medium heat until skin is crispy, 10-12 min.
- Flip and cook until golden-brown, 2-3 min.
- Transfer **duck** to a parchment-lined baking sheet, skin-side up. Roast in the **bottom** of the oven until cooked through, 8-12 min.**
- Reserve **1 tbsp duck fat** (dbl for 4 ppl) in the pan, carefully discarding remaining fat. When **duck** is done, transfer to a plate to rest, 3-5 min.



Make vinaigrette and start sauce

- Add **vinegar**, **half the Dijon**, **1 tsp apricot spread** and **1 ½ tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- When **duck** is halfway through roasting, heat the pan with **duck fat** (from step 1) over medium. When hot, sprinkle **our** into the pan. Cook, whisking constantly, until combined, 30 sec.



Roast potatoes

- Meanwhile, cut **potatoes** into ¼-inch rounds.
- Strip **rosemary leaves** from stem, then finely chop.
- Add **potatoes**, **rosemary** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-25 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Finish apricot sauce

- Gradually whisk in **¾ cup water** (dbl for 4 ppl), **broth concentrate**, **remaining Dijon** and **remaining apricot spread**. Increase heat to medium-high and bring to a simmer.
- Once simmering, cook, whisking often, until **sauce** thickens slightly, 30 sec-1 min.
- Add **1 tbsp butter** (dbl for 4 ppl) and season with **salt**, to taste, then stir to combine. Remove the pan from heat.



Toast almonds

- Meanwhile, heat a medium non-stick pan over medium heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer **almonds** to a plate.



Finish and serve

- Add **arugula and spinach mix** to the bowl with **vinaigrette**. Toss to coat.
- Thinly slice **duck**.
- Divide **duck**, **potatoes** and **salad** between plates.
- Spoon **apricot sauce** over **duck**. Sprinkle **almonds** over **salad**.

Dinner Served!