



Savoury Plum-Glazed Duck Breast

with Mixed Mushroom Rice and Nutty Slaw

Special Plus

40 Minutes



Duck Breast
2 | 4



Basmati Rice
¾ cup | 1 ½ cups



Shanghai Bok Choy
1 | 2



Mixed Mushrooms
200 g | 400 g



Mini Cucumber
1 | 2



Carrot, julienned
56 g | 113 g



Green Onion
2 | 4



Garlic, cloves
2 | 4



Peanuts, chopped
28 g | 56 g



Plum Sauce
¼ cup | ½ cup



Vegetarian Oyster Sauce
¼ cup | ½ cup



Seasoned Rice Vinegar
1 tbsp | 2 tbsp

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.

1



Cook rice

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

- Add **1 ¼ cups** (2 ½ cups) **water**, **1 tbsp** (2 tbsp) **butter** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

2



Prep and start duck

- Meanwhile, 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**.
- Heat a large non-stick pan over medium-high heat. When hot, add **duck** to the dry pan, skin-side down.
- Reduce heat to medium. Cook until **skin** is crispy, 7-10 min.
- Flip and cook until golden-brown, 2-3 min.

3



Make slaw and sauce

- While **duck** cooks, on a clean cutting board, thinly slice **cucumber**.
- Thinly slice **green onions**.
- Add **vinegar**, **1 tbsp** (2 tbsp) **plum sauce** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to mix.
- Add **carrots**, **cucumbers**, **half the green onions** and **half the peanuts**. Do not mix until step 6!
- Combine **half the oyster sauce** and **remaining plum sauce** in a small bowl. (NOTE: This is your umami-plum sauce!)

4



Finish duck and prep

- Transfer **duck** to a parchment-lined baking sheet, skin-side up. Discard all but **1 tbsp** (2 tbsp) **fat** from pan.
- Spread **half the umami-plum sauce** over **duck**.
- Roast **duck** in the **middle** of the oven until cooked through, 8-12 min.**
- Meanwhile, cut **mushrooms** into ¼-inch slices.
- Separate **bok choy leaves**, then cut into ½-inch pieces. (TIP: Rinse bok choy leaves to wash away any hidden dirt!)
- Peel, then mince or grate **garlic**.

5



Make mushroom rice

- Reheat the same pan over medium-high.
- When hot, add **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until beginning to soften, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter**, **garlic** and **bok choy**. Cook, stirring often until fragrant and **butter** melts, 1 min.
- Fluff **rice** with fork, then add to pan with **veggies**. Add **remaining oyster sauce**. Stir to coat.
- Do not stir **rice** for 1-2 mins to let bottom fry slightly. Stir in **remaining peanuts**.

6



Finish and serve

- When **duck** is done, transfer to a plate to rest for 3-5 min.
- Mix **cucumber slaw**.
- Thinly slice **duck**.
- Divide **rice** and **slaw** between plates.
- Top **rice** with **duck**.
- Drizzle **remaining umami-plum sauce** over **duck**. Sprinkle **remaining green onions** over top.

** Cook to a minimum internal temperature of 74°C/165°F, for medium-well doneness.