



Crispy Skinned Duck and Cherry Sauce

with Chive Mash and Broccolini

Holiday

35 Minutes



Duck Breast



Cherry Jam



Russet Potato



Shallot



Chives



Broccolini

HELLO CHERRY JAM

Preserves pack the perfect punch for savoury sweet sauces!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, vegetable peeler, measuring spoons, potato masher, strainer, parchment paper, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Duck Breast	2	4
Cherry Jam	4 tbsp	8 tbsp
Russet Potato	460 g	920 g
Shallot	50 g	100 g
Chives	7 g	7 g
Broccolini	340 g	680 g
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Start duck

Pat the **duck** dry with paper towels. Using a sharp knife, score the skin-side of the **duck** in a criss-cross pattern. Season with **salt** and **pepper**. Add the **duck**, skin-side down, to a cold, large non-stick pan. Heat the pan over medium heat and sear until the skin is crispy, 10-12 min. Flip the **duck** over and cook for 2-3 min.



Cook broccolini

Drain **all but 1 tbsp duck fat** (dbl for 4 ppl) from the same pan (from step 1). Reheat over medium heat, then the **broccolini** and **2 tbsp water** (dbl for 4 ppl) to the pan. Cover and cook, until fork-tender, 5-6 min. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp duck fat and 2 tbsp water for each batch!) Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



Boil potatoes

While the **duck** sears, peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat, then reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



Make sauce

Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, and swirl to melt, then add the **shallots**. Cook, stirring often, until softened, 1-2 min. Whisk in the **cherry jam** and **½ cup water** (dbl for 4 ppl). Cook, whisking often, until slightly thickened, 2-3 min.



Roast duck and prep

When the **duck** is finished searing, transfer to a parchment-lined baking sheet, skin-side up. (**NOTE:** Reserve pan and fat for use in step 4.) Roast in the **middle** of the oven, until **duck** is cooked through, 8-13 min. ****** While the **duck** roasts, peel, then finely chop the **shallot**. Cut the bottom ¼-inch from the **broccolini**, then cut in half. Finely chop the **chives**.



Finish and serve

Using a masher, mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into the **potatoes**, until creamy. Stir in the **chives**. Season with **salt** and **pepper**. Thinly slice the **duck**. Divide the **chive mash**, **broccolini** and **duck** between plates. Drizzle the **cherry sauce** over the **duck**.

Dinner Solved!