



# Crispy-Skinned Duck Breast

## with Broccolini and Apple-Cranberry Chutney

Thanksgiving

35 Minutes



Duck Breast



Red Potato



Broccolini



Gala Apple



Shallot



Thyme



Whole Grain Mustard



Dried Cranberries



Red Wine Vinegar



Brown Sugar

### HELLO DUCK BREAST

Scoring the duck breast helps to crisp the skin and release all that glorious duck fat!

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Duck Breast	2	4
Red Potato	360 g	720 g
Broccolini	170 g	340 g
Gala Apple	1	2
Shallot	50 g	100 g
Thyme	7 g	14 g
Whole Grain Mustard	1 tbsp	2 tbsp
Dried Cranberries	¼ cup	½ cup
Red Wine Vinegar	1 tbsp	2 tbsp
Brown Sugar	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
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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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes**, **half the thyme sprigs** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** You will add duck fat to the potatoes in step 2, about halfway through roasting).

4



## Make chutney

Heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until tender, 2-3 min. Add **apples**, **cranberries**, **brown sugar**, **mustard**, **vinegar**, **remaining thyme** and **¼ cup water** (dbl for 4 ppl). Bring to a simmer, stirring occasionally, until **chutney** thickens and **apples** soften slightly, 4-6 min. Remove pot from heat.

2



## Cook duck

Pat **duck** dry with paper towels. Using a sharp knife, score the skin-side of **duck** in a criss-cross pattern. Season with **salt** and **pepper**. Add **duck**, skin-side down, to a cold, large non-stick pan. Cook over medium heat until skin is crispy, 10-12 min. Flip and cook until golden-brown, 2-3 min. Transfer **duck** to another parchment-lined baking sheet, skin-side up. Reserve **duck fat** in pan. Roast **duck** in the **top** of the oven, until cooked through, 8-13 min.\*\* Drizzle **2 tbsp duck fat** (dbl for 4 ppl) over **potatoes**, then toss to coat and continue to roast until golden-brown.

5



## Cook broccolini

While **chutney** cooks, heat the same pan (from step 2) over medium. When hot, add **broccolini**. Season with **salt** and **pepper**. Cover and cook, tossing occasionally, until tender-crisp, 4-5 min.

3



## Prep

While **duck** roasts, peel, core, then cut **apple** into ¼-inch pieces. Peel, then finely chop **shallot**. Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Strip **remaining thyme leaves** off stems.

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## Finish and serve

When **duck** is done, transfer to a plate to rest, 5 min. Thinly slice **duck**. Divide **duck**, **potatoes** and **broccolini** between plates. Spoon **chutney** over **duck**. (**TIP:** Any leftover chutney can be saved and refrigerated for up to 2 days. Serve with grilled cheese or cheese and crackers!)

## Dinner Solved!