

Duck à l'Orange

with Rosemary Potatoes and Snap Pea Amandine

Discovery Special 45 Minutes



Duck Breasts



Navel Orange



Rosemary



Yellow Potato



Sugar Snap Peas



Almonds, sliced



Lemon



Garlic Puree



Onion, chopped



Chicken Broth Concentrate



Cornstarch

HELLO ROSEMARY

This woody herb packs a fragrant and savoury punch!

Start here

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

Bust out

2 Baking sheets, measuring spoons, zester, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels, strainer

Ingredients

	2 Person	4 Person
Duck Breasts	2	4
Navel Orange	1	2
Rosemary	1 sprig	2 sprig
Yellow Potato	480 g	960 g
Sugar Snap Peas	113 g	227 g
Almonds, sliced	28 g	56 g
Lemon	1	2
Garlic Puree	2 tbsp	4 tbsp
Onion, chopped	113 g	227 g
Chicken Broth Concentrate	1	2
Cornstarch	½ tbsp	1 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum 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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Prep and roast potatoes

Add **8 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Meanwhile, zest, then juice **orange**. Zest **lemon**, then juice **half**. Strip **rosemary leaves** from stem, then roughly chop. Trim, then halve **snap peas**. Halve **potatoes**. Add **potatoes, rosemary, half the garlic puree** 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 3, about halfway through roasting.)



Finish amandine sauce

Add **almonds, remaining garlic puree** and **half the onions** to the pan with **butter**. Cook, stirring often, until **onions** soften, 2-3 min. Remove the pan from heat. Carefully stir in **lemon juice, lemon zest** and **1 tbsp water** (dbl for 4 ppl) until fully incorporated. Add **amandine sauce** to the pot with **snap peas**. Season with **salt and pepper**, then toss to coat. Carefully wipe the pan clean.



Cook peas and duck

Meanwhile, add **snap peas** to the **boiling water**. Cook, stirring occasionally, until tender-crisp, 1 min. Strain and return **snap peas** to the same pot, off heat. 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. Heat the pan over medium-high heat and sear until **skin** is crispy, 8-10 min. Transfer **duck** to another parchment-lined baking sheet, skin-side up. Carefully reserve **duck fat** in a small heat-proof bowl. Roast **duck** in the **top** of the oven until cooked through, 10-12 min. ** When **duck** is done, transfer to a plate to rest for 3-5 min.



Make orange sauce

Heat the same pan over medium-high. When hot, add **remaining duck fat**, then **remaining onions**. Cook, stirring often, until softened, 2-3 min. Stir in **orange juice, half the cornstarch, broth concentrate, 2 tbsp sugar** and **½ cup water** (dbl both for 4 ppl). Season with **salt and pepper**. Bring to a boil. Once boiling, cook, stirring often, until **sauce** thickens slightly, 1 min. Remove the pan from heat, then stir in **orange zest**.



Finish potatoes and start amandine sauce

Meanwhile, carefully remove **potatoes** from the oven. Drizzle **2 tbsp duck fat** (dbl for 4 ppl) over **potatoes**. Toss to coat, then continue roasting **potatoes** for the remainder of the 25-28 min, until golden-brown. Carefully wipe the same pan clean. Heat over medium. When hot, add **3 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** is melted 1 min. (**TIP:** Keep your eye on the butter so it doesn't burn!)



Finish and serve

Thinly slice **duck**. Divide **duck, potatoes** and **snap pea amandine** between plates. Spoon **orange sauce** over **duck**.

Dinner Solved!