

# Duck Banh Mi

with Quick-Pickled Veggies and Cilantro Mayo

Discovery

Duck Special

30 Minutes



Duck Breast



Sub Roll



Mini Cucumber



Carrot, julienned



Spring Mix



Green Onions



Cilantro



White Wine Vinegar



Mayonnaise



Hoisin Sauce



Crispy Shallots

HELLO HOISIN

*A sweet and savoury sauce that adds an extra boost of flavour!*

## Start here

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

## Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, strainer, parchment paper, large bowl, small pot, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Duck Breast	2	4
Sub Roll	2	4
Mini Cucumber	132 g	264 g
Carrot, julienned	113 g	226 g
Spring Mix	56 g	113 g
Green Onions	2	4
Cilantro	7 g	14 g
White Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	4 tbsp	8 tbsp
Hoisin Sauce	2 tbsp	4 tbsp
Crispy Shallots	28 g	56 g
Sugar*	2 tsp	4 tsp
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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## 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. Heat the pan over medium heat and sear until skin is crispy, 10-12 min. Flip **duck** over and continue to cook, until golden-brown, 2-3 min. When the **duck** is finished searing, transfer **duck** to a parchment-lined baking sheet, skin-side down. (**TIP:** Reserve duck fat for another recipe!) Brush **hoisin sauce** over tops of **duck**. Roast in the **middle** of the oven, until **duck** is cooked through, 7-10 min.\*\*



## Toast rolls

While **veggies** pickle, halve **rolls**. Add **rolls** directly to the **top** rack of the oven, cut-side up. Toast, until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



## Prep

While **duck** roasts, thinly slice **cucumber**. Thinly slice **green onions**. Finely chop **cilantro**. Add **mayo** and **cilantro** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Make salad

While **rolls** toast, add **1 tbsp pickling liquid** and **1 tbsp oil** to a large bowl (dbl both for 4 ppl). Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **green onions**, then toss to combine.



## Pickle veggies

Add **cucumbers**, **carrots**, **vinegar**, **2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**. Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min. Remove pot from heat. Transfer **veggies**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.



## Finish and serve

Drain **pickled veggies**, discarding remaining pickling liquid. Thinly slice **duck**. Spread **cilantro mayo** onto **bottom rolls**. Top with **some pickled veggies**, **duck**, **crispy shallots** and **some salad**. Finish with **top rolls**. Cut **sandwiches** in half. Divide **sandwiches**, **remaining pickled veggies** and **remaining salad** between plates.

Dinner Solved!