

Peking Style Duck Wraps

with Cucumber Relish and Fried Rice

Discovery

Duck Special

Spicy

35 Minutes



Duck Breast



Flour Tortillas, 6-inch



Hoisin Sauce



Mini Cucumber



Lime



Jalapeño



Cilantro



Mirepoix



Jasmine Rice



Red Onion

HELLO HOISIN

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

Start here

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

Bust Out

Medium bowl, microplane/zester, measuring spoons, silicone brush, aluminum foil, medium pot, measuring cups, large non-stick pan, baking sheet, paper towels

Ingredients

	2 Person	4 Person
Duck Breast	550 g	1100 g
Flour Tortillas, 6-inch	6	12
Hoisin Sauce	120 ml	240 ml
Mini Cucumber	132 g	264 g
Lime	2	4
Jalapeño 🌶️	1	2
Cilantro	14 g	28 g
Mirepoix	113 g	227 g
Jasmine Rice	¾ cup	1 ½ cup
Red Onion	56 g	113 g
Sugar*	½ tbsp	1 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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Cook rice

Bring **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of boiling water. Reduce heat to low. Cover and cook, until **rice** is tender and liquid is absorbed, 12-14 min.



Warm tortillas

Wrap **tortillas** in foil and place in the oven to warm for 4-5 min. (NOTE: You can skip this step if you don't want to warm the tortillas!)



Prep and cook duck

While **rice** cooks, 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 the skin is crispy, 10-12 min. When **duck** is finished searing, transfer to a foil-lined baking sheet, skin side down. Brush **half the hoisin sauce** over top. Roast in the **middle** of the oven, until **duck** is cooked through, 8-13 min.**



Make fried rice

Fluff **rice** with a fork. Heat the same pan (from step 2) over medium-high. When hot, add **mirepoix**. Cook, stirring frequently, until **mirepoix** is tender-crisp, 1-2 min. Add **rice**, stirring frequently, until any liquid is absorbed and **rice** begins to brown, 2-3 min. Season with **salt** and **pepper**.



Make relish

While **duck** cooks, roughly chop **cilantro**. Zest, then juice **lime**. Peel, then finely chop **half the onion** (whole for 4 ppl). Cut **cucumber** into ¼-inch pieces. Finely chop **jalapeño**, removing seeds for less heat. (NOTE: We suggest using gloves when prepping jalapeño!) Mix **half the cilantro**, **lime zest**, **lime juice**, **onions**, **cucumbers** and **jalapeños** with **½ tbsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



Finish and serve

Thinly slice **duck**. Divide **tortillas** and **fried rice** between plates. Top **tortillas** with sliced **duck**, **cucumber relish**, **remaining hoisin sauce** and **remaining cilantro**.

Dinner Solved!