

Thai-Style Duck Curry

with Basmati Rice

Discovery

Duck Special

Spicy

40 Minutes



Duck Breast



Thai Seasoning



Garlic, cloves



Red Onion



Coconut Milk



Basmati Rice



Sweet Bell Pepper



Shanghai Bok Choy



Russet Potato



Soy Sauce Mirin Blend



Lime



Cilantro



Peanuts, chopped



Peanut Butter

HELLO THAI SEASONING

A rich blend of lemongrass, coconut and aromatic spices!

Start here

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, zester, medium pot, parchment paper, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Duck Breast	2	4
Thai Seasoning 🍷	2 tbsp	4 tbsp
Garlic, cloves	2	4
Red Onion	113 g	226 g
Coconut Milk	165 ml	400 ml
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	226 g	452 g
Russet Potato	230 g	460 g
Soy Sauce Mirin Blend	4 tbsp	8 tbsp
Lime	1	2
Cilantro	7 g	14 g
Peanuts, chopped	28 g	56 g
Peanut Butter	1 ½ tbsp	3 tbsp
Sugar*	1 tsp	2 tsp
Salt and Pepper*		

* Pantry items

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

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.

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Prep

Core, then cut **pepper** into ½-inch pieces. Peel, then cut **potatoes** into ½ inch pieces. Cut **bok choy** into ½-inch pieces. Peel, then mince or grate **garlic**. Peel, then cut **onion** into ¼-inch pieces. Zest, then juice **lime**.



Start curry

While **rice** cooks, heat the same pan (from step 2) over medium. When hot, add **garlic**, **onions**, **peppers**, **potatoes** and **Thai seasoning**. Cook, stirring often, until **onions** soften slightly, 2-3 min. Stir in **peanut butter**, **coconut milk**, **soy sauce mirin blend**, **1 tsp sugar** and **1 ½ cups water** (dbl both for 4 ppl). Bring to a simmer. Once simmering, continue to cook until **potatoes** are fork-tender and **liquid** reduces slightly, 10-12 min.



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** to a cold, large pot, skin-side down. Cook over medium heat until skin is crispy, 10-12 min. Flip and cook until golden-brown, 2-3 min. Transfer **duck** to a parchment-lined baking sheet, skin-side up. Roast **duck** in the **middle** of the oven until cooked through, 8-13 min.** Reserve **duck fat** in the pan.



Finish curry

When **potatoes** are almost fork-tender, stir in **bok choy**. Continue to cook, stirring occasionally, until **bok choy** is tender-crisp, 2-3 min.



Cook rice

While **duck** cooks, add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil. Once boiling, add **rice**, then reduce heat to low. Cook covered until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Finish and serve

Fluff **rice** with a fork, then stir in **lime zest**. Thinly slice **duck**. Divide **rice** and **curry** between bowls. Top **curry** with **duck**, then sprinkle **peanuts** over top. Tear **cilantro** over **curry**.

Dinner Solved!