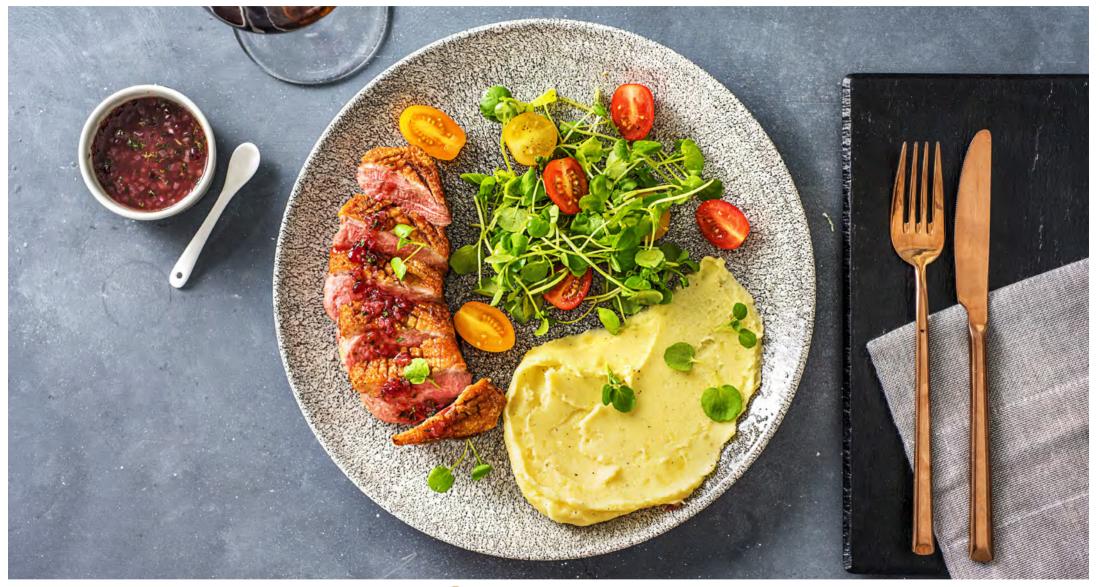


CRANBERRY-DRIZZLED DUCK with Watercress Salad and Mashed Potatoes



= HELLO = CRANBERRY SAUCE

For more than just turkey—here, it highlights the sumptuous richness of duck.



Yukon Gold Potatoes



Milk (Contains: Milk)

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Garlic



Lemon

Shallot





Chicken Demi-Glace (Contains: Milk)



Cranberry Jam

PREP: 10 MIN

TOTAL: 45 MIN CALORIES: 740 Duck Breasts

Heirloom Grape Tomatoes

START STRONG -

Take your time with the duck, cooking it over moderate heat to allow it to gradually release its fat. Press down gently from time to time to ensure contact with the pan, which will make it crispy.

• Peeler	 Small bowl 	
• Large pan	• Potato masher	
• Medium pot	 Medium bowl 	
• Strainer		
· Olive ail (2 tap 4 tap)		

- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP) (Contains: Milk)

INGREDIENTS Ingredient 2-person 4-person		
ingredient z person +-person		
• Yukon Gold Potato	es 12 oz 24 oz	
• Garlic	2 Cloves 4 Cloves	
• Duck Breasts	12 oz 24 oz	
• Thyme	¼ oz ½ oz	
• Heirloom Grape Tomatoes 4 oz 8 oz		
• Lemon	1 1	
• Shallot	1 2	
• Milk	⅓ Cup ⅔ Cup	
Chicken Demi-Glac	ce 1 1	
• Cranberry Jam	1 oz 2 oz	
• Watercress	2 oz 4 oz	







PREP AND COOK DUCK Wash and dry all produce. Peel potatoes, then cut into ½-inch cubes. Mince garlic. Make shallow slits in duck skin in a crosshatch pattern. Season with salt and pepper. Add to a large pan skin-side down and place over medium heat. Cook until fat is rendered and skin is crisp, 10-15 minutes. Flip and cook to desired doneness, 2-5 minutes more.



MASH POTATOES Add garlic butter and ½ cup milk (we sent more) to pot with potatoes. Mash with a potato masher or fork until smooth. Season with salt and pepper. (TIP: Add more milk as needed to give potatoes a creamy consistency.) Cover to keep warm.



2BOIL POTATOES Place **potatoes** in a medium pot with a large pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-12 minutes. Drain and return to pot.



3PREP REMAINING INGREDIENTS

While duck and potatoes cook, place garlic and 2 TBSP butter in a small bowl and microwave on high until butter melts. Strip 1 tsp thyme leaves from stems; discard stems. Halve tomatoes and lemon. Halve, peel, and mince shallot until you have 1/4 cup.



5 MAKE SAUCE Once **duck** is finished cooking, remove from pan and set aside to rest. Pour off all but 1 TBSP duck fat from pan, then return pan to medium heat. Add **minced shallot** and **thyme leaves**. Cook until shallot is softened, 3 minutes. Add **demi-glace**, **cranberry jam**, and ¹/₄ **cup water**, stirring to break up jam. Let simmer until syrupy, about 2 minutes. Stir in a squeeze of **lemon**. Season with **pepper** and more lemon (to taste).



6 TOSS SALAD AND SERVE Toss watercress and tomatoes with a squeeze of lemon and a large drizzle of olive oil in a medium bowl. Season with salt and pepper. Thinly slice duck crosswise. Divide potatoes and duck between plates, then drizzle with sauce. Serve with salad on the side.

A buttery mash and decadent duck on one plate? Now we're talking.

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