



DUCK PIE

with a Potato and Cheese Topping



HELLO CHEDDAR CHEESE

Originating in the Somerset Village of Cheddar. This cheese accounts for over 50% of the Country's annual cheese consumption.



Potato



Onion



Garlic Clove



Carrot



Duck Leg Confit



Tomato Purée



Red Wine Stock Pot



Cheddar Cheese

MEAL BAG

45 mins

2 of your 5 a day

This delicious pie is a French-inspired take on the classic Shepherd's pie, using confit duck legs to make this recipe a little bit special. The rich, gamey flavour of the duck works brilliantly in this cheesy potato-topped pie, making it the perfect thing for a cosy night at home. Comforting, hearty, delicious. The only thing left for you to do is to dive in!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Saucepan, Colander, Fine Grater** (or **Garlic Press**), **Large Frying Pan, Measuring Jug, Ovenproof Dish** and **Coarse Grater**. Now, let's get cooking!



1 BOIL THE POTATO

Preheat your oven to 220°C. Bring a large saucepan of water with a pinch of salt to the boil. Cut the **potatoes** (no need to peel) into 1cm slices. Add it to the pan, lower the heat and cook until tender, 15 mins.

★ **TIP:** *The potato is cooked when you can easily slip a knife through. Be careful - you don't want the **potato slices** to break up too much. Drain in a colander and set aside to steam.*



2 PREP THE VEGGIES

Halve, peel and thinly slice the **onion**. Peel and grate the **garlic** (or use a garlic press). Trim the **carrot**, halve lengthways (no need to peel). Thinly slice widthways into half moons.



3 START COOKING

Heat a drizzle of **oil** in a large frying pan on medium heat and add the **carrots** and **onion**. Cook until beginning to soften, stirring occasionally, 5 mins. Remove the **duck** from the packet and pull the **duck meat** from the bones. Discard the skin and bones and add the **duck meat** to the pan. Add the **garlic** and **tomato purée** and cook for another minute.



4 SIMMER THE SAUCE

Next, stir in the **stock pot** and **water** (see ingredients for amount). Bring to the boil then simmer until the **sauce** thickens, 4-5 mins. Season with **salt** and **pepper**, then transfer the mixture to an ovenproof baking dish.

★ **TIP:** *We used a 20cm square baking dish for 2 people, so please adjust accordingly for more people.*



5 BAKE!

When the **potatoes slices** are cool enough to handle, arrange on top of the **pie**, overlapping each slice of **potato** (see photo). Grate the **cheese** on top then bake on the top shelf of your oven until bubbling and golden, 10-15 mins.



6 SERVE

Remove from the oven and let sit for a minute before serving. **Time to dig in!**

2 - 4 PEOPLE INGREDIENTS

	2P	3P	4P
Potato *	1 small pack	1 large pack	2 small packs
Onion *	1	1	2
Garlic Clove *	1	2	2
Carrot *	2	3	4
Duck Leg Confit *	2	3	4
Tomato Purée	1 sachet	1½ sachets	2 sachets
Red Wine Stock Pot 14)	1	1½	2
Water*	250ml	375ml	500ml
Cheddar Cheese 7) *	1 block	1½ blocks	2 blocks

*Not Included

* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING: 667G	PER 100G
Energy (kJ/kcal)	3379 / 808	507 / 121
Fat (g)	35	5
Sat. Fat (g)	11	2
Carbohydrate (g)	67	10
Sugars (g)	20	3
Protein (g)	61	9
Salt (g)	3.92	0.59

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 14) Sulphites

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

👍 THUMBS UP OR THUMBS DOWN?

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Packed in the UK

The Fresh Farm
60 Worship St, London EC2A 2EZ

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