

Hoisin-Glazed Duck Breast

with Ginger-Lemongrass Rice & Crispy Shallots

LUNAR NEW YEAR

Grab your meal kit
with this number

28



Ginger & Lemongrass
Paste



Jasmine Rice



Duck Breast



Baby Broccoli



Hoisin Sauce



Fresh Chilli



Crispy Shallots

Prep in: **20-30** mins
Ready in: **35-45** mins

Elegant and impressive, but without all the fuss! Beautifully glazed duck breast with greens and aromatic ginger-lemongrass rice make for a fantastic special occasion dinner. And to really make jaws drop, we'll whip up a fruity pineapple cheesecake with a coconut caramel sauce for dessert. Dig in!

Pantry items

Olive Oil, Butter, Honey, Vinegar (White Wine or Rice Wine)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
ginger & lemongrass paste	1 medium packet	1 large packet
butter*	20g	40g
water* (for the rice)	1¼ cups	2½ cups
salt*	¼ tsp	½ tsp
jasmine rice	1 medium packet	1 large packet
duck breast	1 packet	2 packets
baby broccoli	1 medium bunch	2 medium bunches
hoisin sauce	1 packet	2 packets
honey*	1 tsp	2 tsp
vinegar* (white wine or rice wine)	1 tsp	2 tsp
water* (for the sauce)	¼ cup	½ cup
fresh chilli 🌶️ (optional)	½	1
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3910kJ (935cal)	907kJ (210cal)
Protein (g)	33.3g	7.7g
Fat, total (g)	67.3g	15.6g
- saturated (g)	21g	4.9g
Carbohydrate (g)	78.2g	18.1g
- sugars (g)	17.5g	4.1g
Sodium (mg)	1169mg	271.2mg
Dietary Fibre (g)	4.4g	1g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the ginger-lemongrass rice

- Preheat the oven to **220°C/200°C fan-forced**.
- In a medium saucepan, melt the **butter** and a dash of **olive oil** over a medium heat.
- Cook the **ginger & lemongrass paste** until fragrant, **1-2 minutes**. Add the **water (for the rice)** and the **salt** and bring to the boil.
- Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low.
- Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!

4



Cook the veggies

- When the duck has **5 minutes** roast time remaining, discard any excess **duck fat** in the frying pan and return to a medium-high heat.
- Cook the **baby broccoli** until just tender, **4-5 minutes**. Season with **pepper**, then transfer to a bowl.

2



Cook the duck

- While the rice is cooking, heat a large frying pan over a medium heat.
- Season both sides of the **duck breast** with **salt**, then place, skin-side down, in the hot pan. Cook until the skin is crisp, **12 minutes**.
- Increase the heat to high and turn to sear the flesh on all sides until browned, **1 minute**.
- Transfer to a lined oven tray and roast the **duck** until cooked through, **10-12 minutes**. Transfer to a plate to rest for **5 minutes**.

5



Heat the hoisin glaze

- While the duck is resting, combine the **hoisin sauce**, the **honey**, **vinegar** and **water (for the sauce)** in a small bowl.
- Return the frying pan to a medium heat. Cook the **hoisin sauce mixture**, stirring, until heated through and slightly thickened, **1-2 minutes**. Season to taste.

3



Get prepped

- While the duck is cooking, trim and halve the **baby broccoli** lengthways.

6



Finish & serve

- Thinly slice **fresh chilli** (if using).
- Slice the duck breast.
- Divide the ginger-lemongrass rice and baby broccoli between bowls. Top with the duck and spoon over the hoisin glaze.
- Garnish with the **crispy shallots** and **chilli** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW05



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate



Pineapple Cheesecake & Coconut Caramel

with Oat Crumble

LUNAR NEW YEAR

Grab your meal kit
with this number

28



Classic Oat
Mix



Coconut Milk



Cream



Cream Cheese



Tinned Pineapple

Recipe Update

We've replaced the mango in this recipe with pineapple due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 20 mins
Ready in: 30 mins
(plus 4 hours or overnight to set)

Close your eyes and allow the taste of a sunset to wash over you when you bite into this sweet pineapple cheesecake. Drizzle over as much coconutty caramel sauce as you want, this whole cheesecake is a slice of paradise.

Pantry items

Butter, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, double the quantities and make 2 cheesecakes. Store leftovers in an air tight container

You will need

Medium round baking tin lined with baking paper · Medium saucepan · Electric beaters (or metal whisk) · Large frying pan

Ingredients

	4 People
butter*	90g
classic oat mix	1 packet
coconut milk	1 medium packet
brown sugar*	50g
cream	1 packet
cream cheese	1 packet
tinned pineapple	1 tin

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2530kJ (604Cal)	1150kJ (274Cal)
Protein (g)	6.1g	2.8g
Fat, total (g)	45.4g	20.6g
- saturated (g)	30.4g	13.8g
Carbohydrate (g)	50.1g	22.8g
- sugars (g)	30.6g	13.9g
Sodium (mg)	278mg	126mg
Dietary Fibre (g)	2.6g	1.2g

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the base

- Preheat oven to **220°C/200°C fan-forced**.
- Grease and line the baking tin.
- In a medium saucepan, melt the **butter** over low heat, **1-2 minutes**. Remove from heat and add the **classic oat mix**, stirring, until combined.
- Transfer to the lined baking tin. Using the back of a spoon, spread **oat mix** evenly over base and press down to compress.
- Bake until golden, **8-10 minutes**. Set aside to cool for **15 minutes**.



Combine the cream cheese mix

- In a medium bowl, combine **cream cheese** and half the **coconut caramel**. Using a spoon, fold in **whipped cream** to combine.
- Spoon **cheesecake mixture** on top of the **oat base** and spread out evenly using the back of a spoon.
- Refrigerate for **4 hours** or overnight.



Make the coconut caramel

- Meanwhile, wipe out saucepan and return to medium heat.
- Cook **coconut milk** and the **brown sugar**, whisking until well combined and turned to caramel, **5-8 minutes**.
- Set aside until thickened.

TIP: The sauce will thicken as it rests!



Char the pineapple

- When the cheesecake is ready to serve, drain **tinned pineapple**.
- Heat a large frying pan over high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side.



Whisk the cream

- Using electric beaters, whisk **cream** in a large bowl until soft peaks form and almost doubled in size, **1-2 minutes**.

TIP: If you don't have an electric mixer, use a hand whisk and whisk for 3-4 minutes!

TIP: Chill both your bowl and cream before whipping to get maximum volume.



Finish & serve

- Top cheesecake with pineapple and remaining coconut caramel.
- Slice cheesecake and serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2025 | CW05

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate