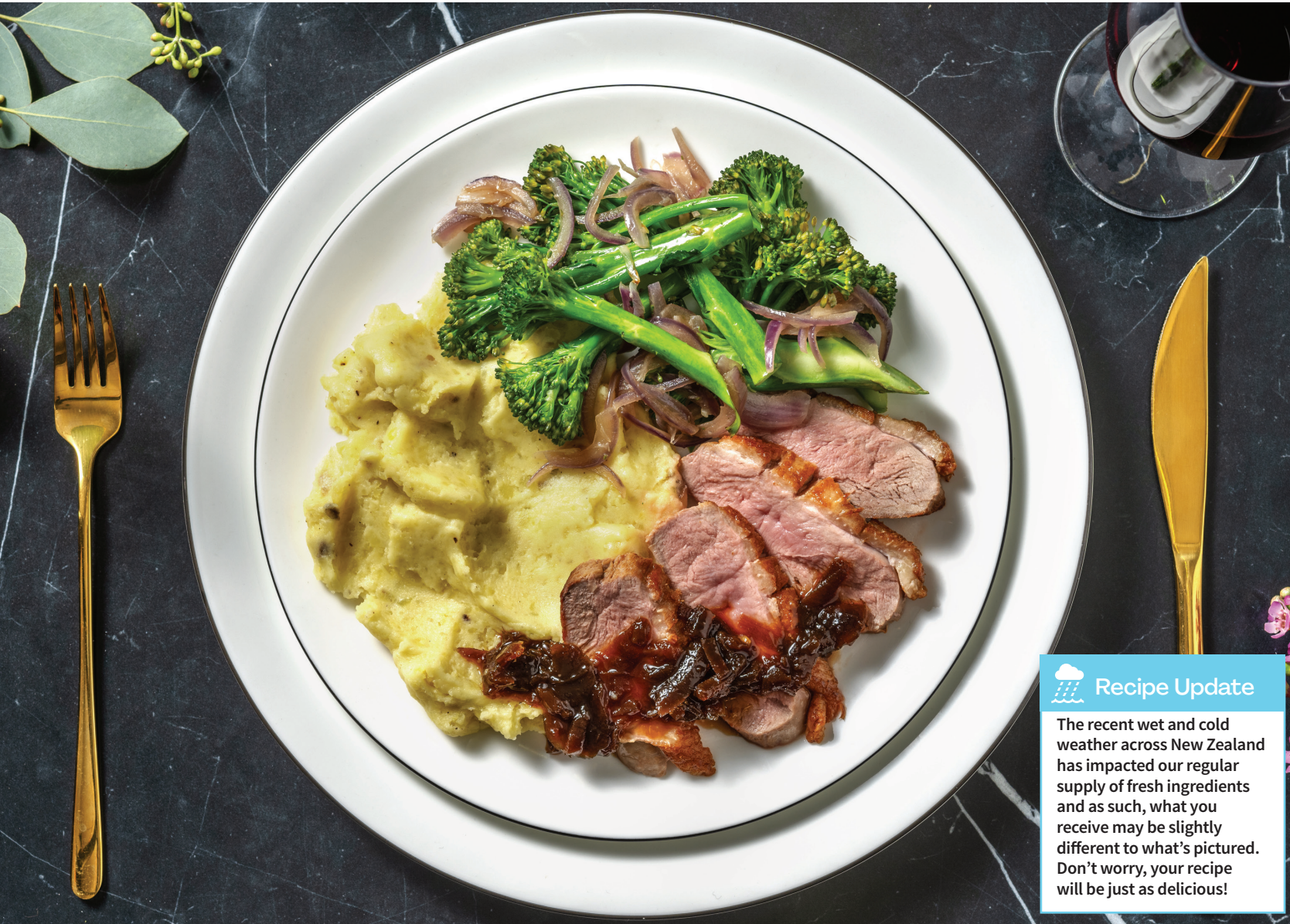


Roast Duck & Caramelised Onion Sauce

with Mashed Potato & Sautéed Baby Broccoli

Grab your Meal Kit with this symbol



Potato



Baby Broccoli



Garlic



Onion



Onion Chutney



Duck Breast

 **Recipe Update**
The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **25-35** mins
Ready in: **30-40** mins

Spice up your Sunday roast with decadent duck breast and all the trimmings: from the luxurious mash to the charred greens and a sweet and savoury caramelised onion sauce, everyone will want seconds.

Pantry items

Olive Oil, Butter, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	20g	40g
milk*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
baby broccoli	1 bag	2 bags
garlic	2 cloves	4 cloves
onion	1 (medium)	1 (large)
duck breast	1 packet	2 packets
onion chutney	1 packet (40g)	1 packet (80g)
water*	3 tbs	½ cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3071kJ (734Cal)	553kJ (132Cal)
Protein (g)	32.7g	5.9g
Fat, total (g)	59.2g	10.7g
- saturated (g)	18.6g	3.3g
Carbohydrate (g)	48.5g	8.7g
- sugars (g)	19.4g	3.5g
Sodium (mg)	515mg	93mg

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.

Fancy a drop?

We recommend pairing this meal with Pinot Noir or Shiraz.



Make the mash

- Preheat oven to **240°C/220°C fan-forced**.
- Bring a medium saucepan of lightly salted water to the boil. Peel **potato** and cut into large chunks.
- Cook **potato** in the boiling water until easily pierced with a fork, **10-15 minutes**. Drain, then return to the saucepan.
- Add **butter**, **milk** and the **salt** to the **potato**, then mash until smooth. Cover to keep warm.



Sauté the veggies

- While the duck is roasting, wash out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli** and **onion** until softened, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



Get prepped

- Meanwhile, slice **baby broccoli** in half lengthways. Finely chop **garlic**. Thinly slice **onion**.



Make the onion sauce

- Return the frying pan to medium-high heat. Cook **onion chutney**, the **water** and a pinch of **salt** and **pepper** until slightly reduced, **1 minute**. Remove from heat.



Cook the duck

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Season **duck breast** on both sides with **salt** and **pepper**.
- Place **duck**, skin-side down, in the hot pan and cook until the skin is golden, **6-7 minutes**.
- Turn the **duck** and cook until browned, a further **2 minutes**. Increase heat to high and sear on all sides for **1 minute**.
- Transfer to a lined oven tray, then pour over 2 tbs of **duck fat** from the pan. Roast until duck is cooked through, **10-12 minutes**.
- Transfer **duck** to a plate to rest, **5 minutes**.



Serve up

- Slice roast duck. Divide mash between plates.
- Top with duck and sautéed baby broccoli and onion.
- Spoon over caramelised onion chutney sauce to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2022 | CW40

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