



Shredded Hoisin Duck Tacos

with Pickled Slaw Salad, Crispy Onions and Wedges

Classic 40-45 Minutes

8



Potatoes



Rice Vinegar



Hoisin Sauce



Crispy Onions



Confit Duck Legs



Coleslaw Mix



Plain Taco Tortillas

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, baking paper and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Confit Duck Legs**	2	3	4
Rice Vinegar	15ml	22ml	30ml
Coleslaw Mix**	120g	180g	240g
Hoisin Sauce 11	64g	96g	128g
Plain Taco Tortillas 13	6	9	12
Crispy Onions 13	1 sachet	1½ sachets	2 sachets

Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	669g	100g
Energy (kJ/kcal)	5018/1199	751/179
Fat (g)	50.3	7.5
Sat. Fat (g)	12.6	1.9
Carbohydrate (g)	122.6	18.4
Sugars (g)	23.1	3.5
Protein (g)	64.5	9.7
Salt (g)	4.37	0.65

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

11 Soya **13** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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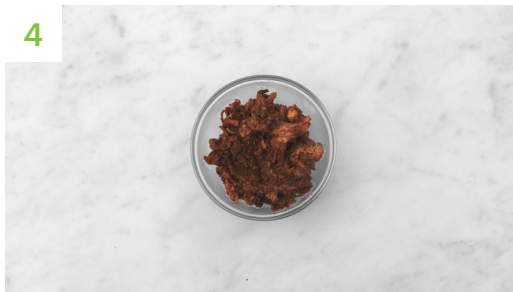
Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 30-40 mins. Turn halfway through.



Get Shredding

Once cooked, transfer the **duck** to a large bowl. Use two forks to shred the **duck** as finely as you can. Discard the bones.

Stir in the **hoisin sauce**, ensuring the **duck** is nicely coated. Taste and season with **salt** and **pepper** if needed.



Roast the Duck

Meanwhile, remove the **confit duck legs** from their packaging. Place onto another lined baking tray, skin-side up, and season with **salt** and **pepper**.

Roast on the top shelf of your oven for 25-30 mins. **IMPORTANT:** Ensure the duck is piping hot throughout.



Tortilla Time

A couple of mins before everything's ready, pop the **tortillas** (3 per person) into the oven to warm through, 1-2 mins.



Make your Pickled Salad

While everything's in the oven, in a medium bowl, combine the **rice vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts).

Season with **salt** and **pepper**, then add the **coleslaw mix** and toss together. Set aside.



Assemble and Serve

Transfer the **tortillas** to your plates. Spread over the the **mayo** (see pantry for amount), then fill with the **shredded hoisin duck**.

Top with the **pickled salad** and the **crispy onions** - as much as you'd like.

Serve the **wedges** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

Enjoy!