



Cheesy Confit Duck Brioche Buns with Wedges and Rocket Salad

Street Food 40 Minutes

31



Potatoes



Red Onion



Confit Duck Leg



Cheddar Cheese



Brioche Hot Dog Bun



Dijon Mustard



Rocket



Mayonnaise

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Frying Pan, Grater.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Red Onion	1	2	2
Confit Duck Leg**	2	3	4
Water*	50ml	75ml	100ml
Cheddar Cheese **7)	60g	90g	120g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Dijon Mustard **9) 14)	10g	15g	20g
Rocket**	40g	60g	80g
Mayonnaise 8) 9)	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	560g	100g
Energy (kJ/kcal)	3834 /916	686 /164
Fat (g)	41	7
Sat. Fat (g)	18	3
Carbohydrate (g)	86	15
Sugars (g)	9	2
Protein (g)	51	9
Salt (g)	2.37	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Roast the Potatoes

Preheat the oven to 200°C and 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. Roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



Get Ready to Grill

Meanwhile, grate the **cheese** and split open the **brioche buns**. Put the **buns** on a baking tray and spread the **dijon mustard** evenly inside each one. Preheat your grill to high (move the **potatoes** down to the bottom shelf if they are in the same oven).



Caramelize the Onion

Meanwhile, halve, peel and finely slice the **red onion**. Heat a drizzle of **oil** in large frying pan on medium heat and when hot, add the **onion** and a pinch of **salt** and **sugar**. Lower the heat and cook, stirring occasionally, until soft and caramelised, 6-8 mins.



Grill

Carefully spoon the **duck confit mixture** inside each **bun**, packing it in well. Sprinkle the **Cheddar** over each then pop under the grill until golden and bubbling, 3-4 mins.



Shred the Duck

Meanwhile, remove the **duck confit legs** from their packet and discard the fat, skin and jelly. Use your hands to pull the **meat** from the bones and shred it into small pieces. When the **onions** are soft, stir the **shredded duck** into the pan along with the **water** (see ingredients for amount). Bring to the boil then lower the heat and bubble until reduced, 6-8 mins you want the **water** to have evaporated, but for the **duck** to still be quite moist.



Serve

Divide the **wedges** between your plates then serve the **cheesy confit duck buns** alongside. Finish with a handful of **rocket** on top of each and a dollop of **mayonnaise** alongside for dipping your **wedges**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.