



Roasted Duck Breast and Redcurrant Jus with Roasted Garlic Mash and Chantenay Carrots

29

Premium 45 Minutes • 1 of your 5 a day



Chantenay Carrots



Garlic Clove



Potatoes



Duck Breast



Honey



Redcurrant
Jelly



Red Wine
Stock Paste

Before you start

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

Cooking tools

Saucepan, baking tray, aluminium foil, frying pan, lid and colander.

Ingredients

	2P	3P	4P
Chantenay Carrots**	225g	360g	450g
Garlic Clove**	2	3	4
Potatoes**	450g	700g	900g
Duck Breast**	2	3	4
Honey	1 sachet	2 sachets	2 sachets
Water for the Sauce*	100ml	150ml	200ml
Redcurrant Jelly	25g	37g	50g
Red Wine Stock Paste (14)	1 sachet	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	547g	100g
Energy (kJ/kcal)	2411/576	441/105
Fat (g)	12	2
Sat. Fat (g)	4	1
Carbohydrate (g)	67	12
Sugars (g)	25	5
Protein (g)	53	10
Salt (g)	2.83	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

14) Sulphites

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, 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.

Contact

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Roast the Carrots

Preheat your oven to 200°C. Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**. Trim and halve the **chantenay carrots** lengthways (no need to peel). Pop the **carrots** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. Peel the **garlic cloves**, then pop into a small piece of foil with a drizzle of **oil** and scrunch to enclose them. Pop onto the **carrot** tray. When the oven is hot, roast on the top shelf for 10 mins.



Make the Sauce

While the **duck** and **carrots** roast, drain any excess fat from the frying pan and return to medium heat. Pour in the **water for the sauce** (see ingredients for amount), **redcurrant jelly** and **red wine stock paste**. Bring to the boil, stirring to combine, then simmer until rich and glossy, 6-8 mins. **TIP: Add a splash of hot water to loosen if needed.**



Boil the Potatoes

Meanwhile, peel and chop the **potatoes** into 2cm chunks. When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.



Garlic Mash Time

Once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat. Remove the **garlic** from the foil and mash with a fork, then add to the **potatoes**. Add a knob of **butter** and a splash of **milk** (if you have any) and mash until smooth. Season with **salt** and **pepper**. Cover with a lid to keep warm.



Fry the Duck

When the **carrots** have roasted for 5 mins, put a frying pan on medium-high heat (no oil). Once hot, lay the **duck** in the pan, skin-side down, and fry until the skin is golden, 5 mins. Flip, then sear the other side for 1 min more. Take the **carrot** tray out the oven, remove the **garlic parcel** and set aside, then turn the **carrots**. Transfer the **duck** to the baking tray, skin-side up. Drizzle with **honey** and return the tray to the top shelf of the oven for the remaining cooking time, 15 mins. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** **IMPORTANT: Wash your hands after handling raw duck and its packaging.**



Serve

When the **duck** is cooked, transfer to a board and leave to rest for a few mins before slicing each breast widthways into 5 slices. **IMPORTANT: The duck is cooked when no longer pink in the middle.** Divide the **garlic mash** between your plates and lay the **sliced duck** on top. Spoon over the **redcurrant sauce** and serve with the **roasted carrots** alongside.

Enjoy!