



Shredded Duck Confit Burger and Dijon Mayo with Truffle Wedges and Salad

Street Food 45 Minutes • 1 of your 5 a day

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Confit Duck Leg



Potatoes



Red Wine Vinegar



Dijon Mustard



Radishes



Baby Gem Lettuce



Cheddar Cheese



Seeded Burger Bun



Mayonnaise



Onion Marmalade



Truffle Zest

Before you start

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

Cooking tools, you will need:

Baking Tray, Bowl, Grater, Frying Pan, Measuring Cup.

Ingredients

	2P	3P	4P
Confit Duck Leg**	2	3	4
Potatoes**	450g	700g	900g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsps	1½ tbsps	2 tbsps
Sugar for the Dressing*	½ tsp	1 tsp	1 tsp
Dijon Mustard 9) 14)	10g	15g	20g
Radishes**	100g	150g	200g
Baby Gem Lettuce**	1	2	2
Cheddar Cheese 7)**	60g	90g	120g
Seeded Burger Bun 8) 11) 13)	2	3	4
Mayonnaise 8) 9)**	1 sachet	2 sachets	2 sachets
Onion Marmalade**	40g	60g	80g
Water for the Sauce*	50ml	75ml	100ml
Truffle Zest	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	568g	100g
Energy (kJ/kcal)	3385/809	596/142
Fat (g)	38	7
Sat. Fat (g)	13	2
Carbohydrate (g)	72	13
Sugars (g)	14	2
Protein (g)	47	8
Salt (g)	2.33	0.41

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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Roast the Duck

Preheat your oven to 200°C. Remove the **confit duck legs** from their packaging. Place on a baking tray, skin-side up, and drizzle with a little **oil**.

Roast on the top shelf of your oven for 25-30 mins.

IMPORTANT: *The duck is cooked when piping hot throughout.*



Roast the Wedges

Meanwhile, chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** onto a low-sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out. Roast on the middle shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** *Use two baking trays if necessary, you want the potatoes nicely spread out.*



Finish the Prep

Pop the **red wine vinegar**, **olive oil** and **sugar for the dressing** (see ingredients for both amounts) and **half** the **Dijon mustard** into a medium bowl. Mix together until combined. Trim and thinly slice the **radishes**, then pop into the bowl with the **dressing** and toss together. Trim the root from the **baby gem** and separate the leaves. Set aside **1 leaf** per person (for the **burger**). Halve the rest of the **leaves** widthways, then pop them on top of the **radish** and **dressing** and set aside. **TIP:** *We'll toss the salad together just before serving.*



Pull the Duck

Grate the **cheese**. Halve the **burger buns**. Pop the **mayo** and remaining **Dijon mustard** into a small bowl and mix to combine. Pop the **onion marmalade** in a frying pan with the **water for the sauce** (see ingredients for amount). Pop on high heat, mix well and bring to the boil. Simmer until reduced by half, then remove from the heat. Once ready, remove the **duck** from the oven and use a fork to pull the **meat** off the bone in the baking tray. Discard the bone.



Finish the Duck

Pop the **shredded duck** into the pan with the **onion marmalade**. Season with **salt** and **pepper** and stir together until combined. Pop your **burger bun** bases on your **duck baking tray** and divide the **shredded duck mixture** between them. Top each with the **grated cheese**. Once your **potatoes** are cooked, move the tray to the bottom shelf of your oven. Pop the **burger bun** tops on the tray too (to warm through).



Grill and Serve

Heat the grill to high. Pop the **duck and cheese topped burger bun** bases under the grill until the **cheese** is bubbly, melted and golden, 2-3 mins. Remove from the grill and spread the **toasted bun lids** with the **mustard mayo**. Add the reserved **lettuce leaves** on top of the **cheesy duck** and pop the **bun lids** on. Toss the **baby gem** and **radish salad** together. Sprinkle the **truffle zest** over the **wedges**. Serve the **confit duck burgers** with the **truffle wedges** and **salad** alongside.

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.