



# The Lucky Duck

Pulled Hoisin Duck Burger, Spicy Smacked Cucumber, Chips and Garlic Mayo

Craft Burger

40-45 Minutes • Mild Spice • 1 of your 5 a day

33



Potatoes



Garlic Clove



Confit Duck Leg



Chinese Five Spice



Cucumber



Spring Onion



Rice Vinegar



Sambal



Soy Sauce



Hoisin Sauce



Glazed Burger Bun

## Pantry Items

Oil, Salt, Pepper, 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, aluminium foil, baking paper, rolling pin and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Garlic Clove**	3	4	6
Confit Duck Leg**	2	3	4
Chinese Five Spice	1 sachet	1 sachet	2 sachets
Cucumber**	1	1½	2
Spring Onion**	1	2	2
Rice Vinegar	1 sachet	2 sachets	2 sachets
Sambal	15g	30g	30g
Soy Sauce <b>(11) (13)</b>	15ml	15ml	25ml
Hoisin Sauce** <b>(11)</b>	64g	96g	128g
Glazed Burger Bun <b>(13)</b>	2	3	4

Pantry	2P	3P	4P
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving 673g	Per 100g 100g
Energy (kJ/kcal)	3462 / 827	514 / 123
Fat (g)	31.8	4.7
Sat. Fat (g)	5.9	0.9
Carbohydrate (g)	92.3	13.7
Sugars (g)	21.9	3.3
Protein (g)	45.0	6.7
Salt (g)	4.79	0.71

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, 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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1



## Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.  
Cut the **potatoes** lengthways into 1cm slices, then cut into 1cm wide chips (no need to peel).

Pop them 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, bake on the middle shelf until golden, 30-35 mins. Turn halfway through.

2



## Roast the Duck

Meanwhile, pop the **garlic** (unpeeled) into a piece of foil with a drizzle of **oil** and scrunch to enclose it.

Remove the **confit duck legs** from their packaging. Place onto a lined baking tray, skin-side up, and sprinkle over the **Chinese Five Spice**.

Roast the **duck** on the top shelf of your oven for 25-30 mins. Halfway through, add the **garlic parcel** to the tray. **IMPORTANT:** The duck is cooked when piping hot throughout.

3



## Prep Time

Meanwhile, trim and halve the **cucumber(s)** widthways. Set **half** aside for the **smacked cucumber**.

Halve the remaining **cucumber** lengthways, then slice it lengthways into thin strips. Stack a handful of the slices at a time and slice them thinly again into matchsticks.

Trim the **spring onion**, then halve widthways. Slice each half lengthways down the middle, then into long thin matchsticks. **TIP:** This method of preparing veg is called a 'julienne' cut!

4



## Smack the Cucumber

Pop the reserved **cucumber** onto a board. Use a rolling pin to gently smack it a few times until split. Cut the **smacked cucumber** into roughly 2cm chunks and put it into a bowl.

Pour over the **rice vinegar**, **sambal** and **soy sauce**. Mix together and set your **spicy smacked cucumber** aside.

5



## Pull the Duck

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

Stir the **hoisin sauce** into the **duck**. Taste and season with **salt** and **pepper** if needed.

Once the **garlic** is out of the oven and has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Add it to another small bowl along with the **mayo** (see pantry for amount) and mix together.

6



## Stack up and Serve

Just before you are ready to serve, halve the **burger buns**. Pop them into the oven to warm through, 2-3 mins.

Lay the **bun bases** on your plates or boards and top with the **julienned veg** and **pulled hoisin duck**. Spread the **garlic mayo** over the **bun lids** and **sandwich** together.

Serve your **craft burgers** with the **chips** and **spicy smacked cucumber** as sides.

Enjoy!