

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







Potatoes





Confit Duck Leg







Spring Onion

Cucumber



Rice Vinegar





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

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	11/2	2
Spring Onion**	1	2	2
Rice Vinegar	1 sachet	2 sachets	2 sachets
Sambal	15g	30g	30g
Soy Sauce 11) 13)	15ml	15ml	25ml
Hoisin Sauce** 11)	64g	96g	128g
Glazed Burger Bun 13)	2	3	4

2 tbsp

*Not Included **Store in the Fridge

3 tbsp

4 tbsp

Nutrition

Pantru

Mayonnaise*

Typical Values	Per serving	Per 100g
for uncooked ingredient	673g	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.

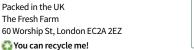
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Cook the Chips

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.



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.



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!



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.



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.



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!