



Very Merry Cranberry Pulled Duck Buns

with Rosemary Chips and Balsamic Dressed Cranberry Rocket Salad

Street Food 35-40 Minutes

34



Potatoes



Dried Rosemary



Confit Duck Leg



Red Wine Jus Paste



Redcurrant Jelly



Dried Cranberries



Brioche Hot Dog Bun



Rocket



Balsamic Glaze

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, baking paper, saucepan and lid.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Confit Duck Leg**	2	3	4
Red Wine Jus Paste 10) 14)	22g	33g	44g
Redcurrant Jelly	25g	37g	50g
Dried Cranberries	30g	45g	60g
Brioche Hot Dog Bun 7) 8) 11) 13)	2	3	4
Rocket**	20g	40g	40g
Balsamic Glaze 14)	12ml	18ml	24ml

Pantry	2P	3P	4P
Water for the Jus*	150ml	225ml	300ml
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	487g / 3577 / 855	100g / 734 / 175
Fat (g)	43.4	8.9
Sat. Fat (g)	10.0	2.0
Carbohydrate (g)	97.7	20.0
Sugars (g)	24.4	5.0
Protein (g)	41.8	8.6
Salt (g)	2.55	0.52

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **10)** Celery **11)** Soya **13)** Cereals containing gluten **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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Bake the Rosemary Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop them onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over the **dried rosemary**. Toss to coat, then spread out in a single layer. **TIP:** Use two *baking trays if necessary*.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Get Shredding

Once the **duck** is piping hot, transfer to a plate. Use two forks to shred the **meat** as finely as you can. Discard the bones.

Reheat the **cranberry jus** if needed, adding a splash of **water** if it's a little too thick.

Add the **shredded duck** to the **cranberry jus** and gently stir until everything's well combined.



Roast the Duck

Remove the **confit duck legs** from their packaging. Place onto a lined baking tray, skin-side up, and season with **salt** and **pepper**.

Roast on the middle shelf of your oven for 25-30 mins. **IMPORTANT:** Ensure the duck is piping hot throughout.



Warm the Buns

Slice the **buns** down through the middle (but not all the way through).

When the **chips** have 2 mins left, pop the **buns** into the oven to warm through.



Make the Cranberry Jus

Pour the **water for the jus** (see pantry for amount) into a medium saucepan and bring to the boil on high heat.

Stir in the **red wine jus paste** and **redcurrant jelly**, then reduce the heat to medium. Allow the **sauce** to bubble and thicken, stirring regularly, 5-6 mins.

When the **sauce** has 2 mins left, stir through **half** the **dried cranberries** and simmer for the remaining time.

Once thickened, cover with a lid or foil to keep warm.



Serve your Festive Feast

When ready, pop the **warmed buns** onto your plates and spread each with the **mayo** (see pantry for amount).

Load the **buns** with the **cranberry pulled duck** and serve with the **rosemary chips** alongside.

Share the **rocket** between your plates. Drizzle with a little **olive oil** and the **balsamic glaze**, then sprinkle over the remaining **dried cranberries** to finish.

Enjoy!