



# CHERRY ANCHO DUCK BREASTS

with Pistachio Rice and Roasted Carrots



HELLO  
**ANCHO CHILI POWDER**  
 Made from peppers with a mild heat and a sweet, raisin-like flavor

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 950



Duck Breasts



Scallions



Cherry Jam



Ancho Chili Powder



Pistachios  
 (Contains: Tree Nuts)



Baby Carrots



Jasmine Rice



Chicken Demi-Glace  
 (Contains: Milk)



Dried Cherries

## START STRONG

Keep a close eye on the duck as it cooks in the pan in step 1. If you see the skin charring in spots, lower the heat until it's evenly crisped.

## BUST OUT

- Paper towels
- Small bowl
- Medium pan
- Baking sheet
- Small pot
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Duck Breasts 12 oz | 24 oz
- Baby Carrots 8 oz | 16 oz
- Scallions 2 | 4
- Jasmine Rice ½ Cup | 1 Cup
- Cherry Jam 2 TBSP | 4 TBSP
- Chicken Demi-Glace 1 | 2
- Ancho Chili Powder 1 tsp | 2 tsp
- Dried Cherries 1 oz | 2 oz
- Pistachios 1 oz | 2 oz

## WINE CLUB

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## 1 CRISP DUCK

Preheat oven to 425 degrees. **Wash and dry all produce.** Pat **duck** dry with paper towels and season with **salt** and **pepper**. Place in a medium pan skin-side down (use nonstick if you have it). Cook over medium heat until skin crisps, 13-15 minutes, pouring out and reserving fat as it's released (don't flip duck just yet).



## 4 FINISH DUCK AND SIMMER SAUCE

In a small bowl, stir together **jam**, **demi-glace**, **chili powder**, and **¼ cup water**. Once skin is crisp, flip over **duck** in pan. Pour in jam mixture and add **dried cherries**. Let simmer until sauce is thick and duck reaches desired doneness, 2-5 minutes. Transfer duck to plates for serving, leaving sauce in pan. **TIP:** If sauce is stiff, add a tablespoon or two of water.

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## 2 ROAST CARROTS

Meanwhile, trim **carrots**, then halve lengthwise. Place on a baking sheet and toss with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Roast until tender and slightly blackened at edges, 20-25 minutes. Meanwhile, trim and thinly slice **scallions**, separating whites from greens.



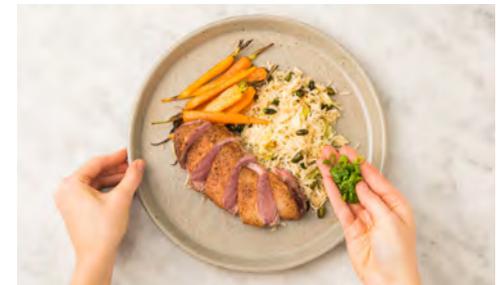
## 5 FINISH SAUCE AND RICE

Reduce heat under pan to low and stir **1 TBSP butter** into sauce. Once melted, season with **salt** and **pepper**; remove pan from heat and set aside. Fluff **rice** with a fork, then stir in **pistachios**. Season with salt and pepper.



## 3 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and cook, tossing occasionally, until just softened, about 1 minute. Stir in **rice** and **¾ cup water**. Bring to a boil, then reduce heat to low. Cover and let simmer until tender, 9-11 minutes. Remove from heat and let stand 5 minutes, covered.



## 6 PLATE AND SERVE

Divide **rice** between plates with **duck**, then pour **sauce** over duck. Add **carrots** to the side. Garnish with **scallion greens** and serve.

## DELICIOUS!

Duck and fruit flavors is a classic pairing.

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