

Togarashi Duck & Shrimp Steam Buns

with Hoisin Mayo & Soy-Miso Broccoli

ORIGIN

Native to China, these soft steam buns (or bao) are traditionally filled with a variety of meats and vegetables.

THE BLUE APRON TOUCH

We're putting a flavorful, Japanese twist on these bao by coating rich duck breasts and plump shrimp in togarashi—a vibrant seasoning that features dried orange peel and two types of paprika.



PREMIUM

4 SERVINGS

⌚ 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity. blueapron.com/wine

Ingredients

-  2 Skin-On Duck Breasts
-  10 oz Tail-On Shrimp¹
-  12 Steam Buns
-  4 Scallions
-  4 Persian Cucumbers
-  1 lb Broccoli

-  1 Red Onion
-  ¼ cup Hoisin Sauce
-  2 Tbsps Rice Vinegar
-  3 Tbsps Roasted Cashews
-  ⅓ cup Soy-Miso Sauce
-  ⅓ cup Crispy Onions

-  ¼ cup Mayonnaise
-  1 Tbsp Sesame Oil
-  1 Tbsp Togarashi Seasoning²

1. peeled & deveined
2. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Prepare the ingredients & marinate the cucumbers

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot ½ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small florets.
- Halve and peel the **onion**; cut crosswise into ½-inch pieces.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **cashews**.
- Thinly slice the **cucumbers** into rounds.
- In a bowl, combine the **sliced cucumbers**, **sesame oil**, and **half the vinegar**; season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate bowl, combine the **mayonnaise** and **hoisin sauce**.
- Pat the **shrimp** dry with paper towels; remove the tails. Place in a large bowl. Season with salt, pepper, and **half the togarashi**. Stir to coat.



2 Roast & dress the vegetables

- Meanwhile, place the **broccoli florets** and **onion pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until lightly browned and tender when pierced with a fork.
- Carefully transfer to a large bowl; add the **soy-miso sauce**, **sliced white bottoms of the scallions**, and **remaining vinegar**. Toss to coat. Taste, then season with salt and pepper if desired.
- Cover with foil to keep warm.



3 Cook the duck

- Meanwhile, pat the **duck** dry with paper towels. Season on both sides with salt, pepper, and the **remaining togarashi**.
- Heat a medium pan (nonstick, if you have one) on **medium** until hot.
- Add the **seasoned duck**, skin side down. Cook 9 to 11 minutes, or until the skin is browned and crispy.



Step 3 continued:

- Flip and cook 4 to 5 minutes for medium (145°F), or until cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) and fat in the pan, transfer to a cutting board, skin side up, and let rest at least 10 minutes.

4 Cook the shrimp

- While the duck rests, heat the pan of reserved fond and duck fat on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **prepared shrimp**. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Turn off the heat.



5 Steam the buns

- Meanwhile, rest a strainer (or colander) over the pot of boiling water, making sure the water doesn't reach the bottom of the strainer.
- Working in batches, place the **buns** in the strainer; cover with the lid of the pot. Steam 3 to 5 minutes, or until softened and puffy.
- Carefully transfer to a work surface.



6 Finish & serve your dish

- Flip the **rested duck** to be skin side down on the cutting board; thinly slice crosswise.
- Gently open the **steamed buns**.
- Fill the buns with the **hoisin mayo** and **marinated cucumbers** (discarding any liquid).
- Fill half the buns with the **sliced duck** and the remaining buns with the **cooked shrimp**.
- Serve the **finished buns** with the **dressed vegetables**. Garnish the buns with the **sliced green tops of the scallions**. Garnish the vegetables with the **chopped cashews** and **crispy onions**. Enjoy!



*The USDA recommends cooking duck and all poultry until an instant-read thermometer registers a minimum temperature of 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 970, Total Carbohydrates: 111g, Dietary Fiber: 5g, Added Sugars: 24g, Total Fat: 40g, Saturated Fat: 7g, Protein: 45g, Sodium: 2410mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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