

# Pan-Seared Duck & Sour Cherry Sauce

with Roasted Fingerlings, Snap Peas & Mint

## WHY WE LOVE THIS DISH

To pair with our rich, crispy-skin duck breasts and cherry pan sauce, we're serving up a vibrant vegetable side that features one of our favorite spring ingredients—sugar snap peas!

## TECHNIQUE TO HIGHLIGHT

Once you finish cooking the duck, you'll drain most of the rendered fat into a small bowl to solidify. We highly recommend storing the fat in your refrigerator for future use! Swap it in for other cooking oils for added richness and deep, savory flavor (like we're doing here with our sautéed vegetables).



**PREMIUM**

4 SERVINGS

⌚ 40-50 MINS





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

[blueapron.com/wine](https://blueapron.com/wine)

## Ingredients

-  4 Skin-On Duck Breasts
-  1 ¼ lbs Fingerling Potatoes
-  ½ lb Sugar Snap Peas
-  ¾ lb Carrots
-  1 bunch Mint

-  ⅔ cup Chicken Bone Broth
-  1 oz Butter
-  ¼ cup Grated Parmesan Cheese
-  1 Tbsp Verjus Blanc
-  2 Tbsps Sour Cherry Spread

-  1 oz Castelvetrano Olives
-  2 Tbsps Roasted Pistachios



## 1 Prepare & roast the potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise. Place on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer, cut side down.
- Roast 28 to 30 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



## 2 Cook the duck

- Meanwhile, pat the **duck** dry with paper towels. Season with salt and pepper on both sides.
- Heat a large pan (nonstick, if you have one) on **medium** until hot.
- Add the seasoned duck, skin side down. Cook 9 to 11 minutes, or until browned and the skin is crispy.
- Flip and cook 4 to 5 minutes for medium (145°F), or until cooked to your desired degree of doneness.\*
- Transfer to a cutting board, skin side up, and let rest at least 10 minutes.
- Reserving **1 tablespoon of the duck fat** in the pan, carefully drain the **remaining duck fat** into a small bowl. (Set aside to solidify. Cover and refrigerate for future use, or discard if desired.)



## 3 Prepare the remaining ingredients & start the sauce

- Meanwhile, wash and dry the fresh produce.
- Peel the **carrots**; thinly slice on an angle.
- Pull off and discard the tough string that runs the length of each **snap pea** pod. Halve the peas crosswise.
- Pick the **mint** leaves off the stems.
- Pit and roughly chop the **olives**.



### Step 3 continued:

- Roughly chop the **pistachios**.
- In a bowl, combine the **broth** and **sour cherry spread**; season with salt and pepper. Whisk to thoroughly combine.

## 4 Cook & finish the vegetables

- While the duck rests, heat the pan of **reserved duck fat** on medium-high until hot.
- Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- Add the **halved peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Add the **verjus** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Transfer to the bowl of **roasted potatoes**; add the **chopped olives**, **half the cheese**, and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



## 5 Finish the sauce & serve your dish

- Heat the same pan on medium-high until hot.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 2 to 3 minutes, or until thickened.
- Add the **butter**. Cook, stirring frequently, 30 seconds to 1 minute, or until melted and combined. Turn off the heat. Taste, then season with salt and pepper if desired.
- Flip the **rested duck** to be skin side down on the cutting board (to easily cut through the skin). Thinly slice crosswise.
- Serve the **sliced duck** (skin side up) with the **finished vegetables**. Top the duck with the **finished sauce**. Garnish the vegetables with the **remaining cheese**, **chopped pistachios**, and **mint leaves** (tearing just before adding). Enjoy!



\*The USDA recommends cooking duck and all poultry until an instant-read thermometer registers a minimum temperature of 165°F. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

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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