

4 SERVINGS

45-55 MINS

# Ingredients



4 Skin-On Duck Breasts



1 lb Fresh Lo Mein Noodles¹



2 Bell Peppers



15 oz Baby Bok Choy



¹/₃ cup Asian-Style Sautéed Aromatics



1 bunch Chives



1 Navel Orange



1 Tbsp Sambal Oelek



1/3 cup Soy Glaze



1/4 cup Hoisin Sauce



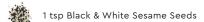
Serve a bottle of Blue Apron wine with this symbol: Full & Savory.

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#### "Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Roughly chop the peanuts.
- Cut off and discard the root ends of the **bok choy**; thinly slice crosswise.
- Cut off and discard the stems of the peppers. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Using a zester or the small side of a box grater, finely grate the **orange**. Halve the orange crosswise; squeeze the juice into a bowl.
- To the bowl of orange juice, add the soy glaze, orange marmalade, and as much of the sambal oelek as you'd like, depending on how spicy you'd like the dish to be.
- In a separate bowl, combine the hoisin sauce and vinegar.
- Cut the chives into 1-inch pieces.

#### 2 Toast & finish the peanuts

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot.
- Add the chopped peanuts and season with salt and pepper.
   Cook, stirring frequently, 1 to 3 minutes, or until toasted.
- Transfer to a bowl; add the orange zest and sesame seeds; stir to combine. Taste, then season with salt and pepper if desired.
- Wipe out the pan.

## 3 Cook the duck

- Pat the duck dry with paper towels. Season on both sides with salt, pepper, and the quatre épices.
- Heat the same pan on medium until hot.
- Add the seasoned duck, skin side down. Cook 9 to 11 minutes, or until browned and the skin is crispy.



#### Step 3 continued:

- 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.
- Carefully drain the duck fat into a small bowl. (Set aside to solidify.
   Cover and refrigerate for future use, or discard if desired.)
- Wipe out the pan.

## 4 Cook the vegetables

- While the duck rests, in the same pan, heat the sautéed aromatics on medium-high until hot (be careful, as the liquid may splatter).
- Add the sliced bok choy and sliced peppers; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Turn off the heat.



#### 5 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking, Return to the pot.



## 6 Finish & serve your dish

- To the pot of cooked noodles, add the cooked vegetables and orange-soy sauce. Stir until thoroughly coated and combined.
- 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 noodles. Drizzle
  the duck with the hoisin sauce. Garnish with the finished peanuts and
  chive pieces. Enjoy!

\*The USDA recommends a minimum safe cooking temperature of 165°F for duck. 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

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