Duck Breasts & Orange-Prune Pan Sauce

with Asparagus, Watermelon Radish & Fingerlings

WHY WE LOVE THIS DISH

Rich, savory duck breasts get a mix of sweet, bright, and warming flavors from a coating of quatre épices (a blend of nutmeg, ginger, white pepper, and cloves) and spoonfuls of our orange juice, prune, and butter pan sauce.

TECHNIQUE TO HIGHLIGHT

To preserve the delicate crunch and bright green color of our asparagus, you'll blanch and shock them, or simply boil them for a short amount of time, then immediately stop the cooking process by placing them in ice water.





PREMIUM

2 SERVINGS





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

blueapron.com/wine

Ingredients



2 Skin-On Duck Breasts



1 Navel Orange



1 oz Prunes



3/4 lb Fingerling Potatoes



6 oz Asparagus



1 Watermelon Radish



1 Shallot



1 bunch Chives



1 oz Salted Butter



1 Tbsp Whole Grain Dijon Mustard



1 Tbsp Verjus Blanc



1 Tbsp Red Wine Vinegar



2 Tbsps Sliced Roasted Almonds



1 tsp Quatre Épices¹



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut on an angle into 2-inch pieces.



- Halve the potatoes lengthwise.
- Roughly chop the prunes.
- Halve the orange crosswise; squeeze the juice into a medium bowl. Add the chopped prunes and verjus. Stir to combine.
- Peel the radish, then cut into 1/2-inch-wide wedges.
- Peel and small dice the shallot; place in a large bowl. Add the mustard and vinegar; season with salt and pepper. Stir to coat.
- Thinly slice the chives.

2 Roast the potatoes & radish

- Transfer the halved potatoes and radish wedges to a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the duck

- Meanwhile, pat the duck dry with paper towels. Season on both sides with salt, pepper, and the quatre épices.
- 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 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.* Turn off the heat.

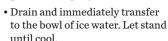


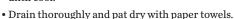
Step 3 continued:

- Transfer to a cutting board, skin side up, and let rest at least 10 minutes.
- Leaving any browned bits (or fond) in the pan, carefully drain the duck fat into a small bowl. (Set aside to solidify. Cover and refrigerate for future use, or discard if desired.)

Blanch & shock the asparagus

- Fill a medium bowl with ice water; add a pinch of salt.
 Set aside.
- Add the asparagus pieces to the pot of boiling water and cook 2 to 3 minutes, or until bright green and slightly tender.







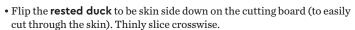
5 Finish the vegetables

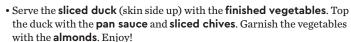
- To the bowl of dressed shallot, add the shocked asparagus, roasted potatoes and radish, and a drizzle of olive oil. Season with salt and pepper; toss to combine.
- Taste, then season with salt and pepper if desired.



6 Make the pan sauce & serve your dish

- Heat the pan of reserved fond on medium-high until hot.
- Add the **orange-prune mixture** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined.





*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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