

4 SERVINGS

40-50 MINS





4 Skin-On Duck Breasts

**PREMIUM** 



1 Navel Orange



1 oz Prunes



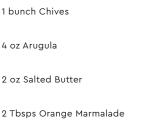


1 ¼ lbs Fingerling Potatoes



¾ lb Asparagus







Serve a bottle of Blue Apron wine

with this symbol: Full & Savory.

blueapron.com/wine



## "Alexa, find Blue Apron recipes."

# 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.



- Quarter the potatoes lengthwise.
- Roughly chop the prunes.
- Halve the orange crosswise; squeeze the juice into a medium bowl. Add the chopped prunes, verjus, and orange marmalade. Stir to combine.
- 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

- Transfer the quartered potatoes to a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat and 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

- Pat the duck dry with paper towels. Season on both sides with salt, pepper, and the quatre épices.
- 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.\* 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.
- Drain and immediately transfer to the bowl of ice water. Let stand until cool
- Drain thoroughly and pat dry with paper towels.

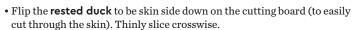
## 5 Finish the vegetables

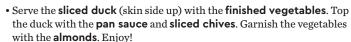
- To the bowl of dressed shallot, add the shocked asparagus, roasted potatoes, arugula, and a drizzle of olive oil. Season with salt and pepper; toss to combine.
- Taste, then season with salt and pepper if desired.



## 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





