

# Togarashi Duck & Spicy Soy Glaze

with Duck Fat Crispy Rice

## WHY WE LOVE THIS DISH

We're pairing our togarashi-spiced duck breasts with an irresistible side of veggies and rice—crisped in the pan with a bit of reserved duck fat for rich, savory flavor.

## TECHNIQUE TO HIGHLIGHT

We highly recommend storing the remaining rendered duck fat in your refrigerator for future use! Swap it in for other cooking oils (like we're doing here) for incredible depth of flavor.



**PREMIUM**

2 SERVINGS

⌚ 40-50 MINS











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

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

## Ingredients\*

-  2 Skin-On Duck Breasts
-  ½ cup Long Grain White Rice
-  4 oz Mushrooms
-  1 Bell Pepper
-  2 ears of Corn

-  1 bunch Chives
-  3 Tbsps East Asian-Style Sautéed Aromatics
-  1 Tbsp Sambal Oelek
-  1 Tbsp Soy Sauce
-  2 Tbsps Soy Glaze

-  1 Tbsp Rice Vinegar
-  1 tsp Black & White Sesame Seeds
-  1 Tbsp Togarashi Seasoning<sup>1</sup>

1. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Cook & dry the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice**, a **pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.
- Transfer to a plate; spread into an even layer and leave uncovered.



## 2 Cook the duck

- Meanwhile, pat the **duck** dry with paper towels. Season with salt and pepper on both sides. Season only on the skinless side with enough of the **togarashi** to coat (you may have extra).
- 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 the skin is browned and 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.
- Carefully drain the **duck fat** into a small bowl; set aside.
- Wipe out the pan.



## 3 Prepare the ingredients & make the glaze

- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then small dice.
- Thinly slice the **chives**.
- In a bowl, combine the **soy glaze**, **vinegar**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



## 4 Cook the vegetables

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **corn kernels**, **diced pepper**, and **sautéed aromatics**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and softened.
- Transfer to a bowl.
- Wipe out the pan.



## 5 Crisp & finish the rice

- In the same pan, heat **1 tablespoon of the reserved duck fat** on medium-high until hot. (Set the remaining duck fat aside to solidify. Cover and refrigerate for future use, or discard if desired.)
- Add the **cooked rice** in an even layer. Cook, without stirring, 3 to 4 minutes, or until slightly crispy.
- Turn off the heat; stir in the **soy sauce** and **cooked vegetables**. Taste, then season with salt and pepper if desired.



## 6 Slice the duck & serve your dish

- Flip the **rested duck** to be skin side down on the cutting board (to easily cut through the skin). Thinly slice crosswise.
- Serve the **finished rice** topped with the **sliced duck** (skin side up). Drizzle with the **glaze**. Garnish with the **sesame seeds** and **sliced chives**. 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](http://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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