

# Duck & Thyme-Butter Pan Sauce

with Caramelized Onion Potatoes & Arugula-Pear Salad

## WHY WE LOVE THIS DISH

Rich and savory flavors abound thanks to crispy skin duck topped with a decadent pan sauce and a side of roasted potatoes covered with sweet caramelized onions and melty fontina—all finished with a dollop of cooling sour cream.

## TECHNIQUE TO HIGHLIGHT

After cooking the duck, you'll drain the rendered fat into a small bowl to solidify. We recommend storing it in your refrigerator! Use it in place of cooking oils for added richness and depth of flavor.



**PREMIUM**

4 SERVINGS

⌚ 40-50 MINS



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

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

## Ingredients\*

-  4 Skin-On Duck Breasts
-  1 ¼ lbs Potatoes
-  4 oz Arugula
-  1 bunch Thyme
-  1 bunch Chives
-  1 Pear

-  4 oz Shredded Fontina Cheese
-  ½ cup Sour Cream
-  1 oz Salted Butter
-  1 ½ Tbsps Spicy Maple Syrup
-  2 Tbsps Sherry Vinegar
-  3 oz Caramelized Onions & Garlic

-  1 Tbsp Whole Grain Dijon Mustard
-  5 Tbsps Chicken Demi-Glace
-  ¾ cup Sliced Roasted Almonds
-  1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the **chives**.
- Core and thinly slice the **pear**.
- Pick the **thyme** leaves off the stems.
- In a bowl, combine the **thyme leaves**, **maple syrup**, **vinegar**, and **demi-glace**.
- In a separate, large bowl, combine the **mustard** and 1 **tablespoon of olive oil**; season with salt and pepper.



## 2 Roast the potatoes

- Transfer the **diced potatoes** to a baking dish.
- Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer.
- Roast 25 to 29 minutes, or until lightly browned and tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



## 3 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.
- 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 Make the pan sauce

- While the duck rests, heat the same pan on medium-high until hot.
- Add the **thyme sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly reduced in volume.
- Turn off the heat; stir in the **butter** until melted and combined.



## 5 Finish the potatoes

- Evenly top the **roasted potatoes** with the **caramelized onions** and **cheese**.
- Return to the oven and roast 2 to 4 minutes, or until the cheese is melted.
- Remove from the oven.



## 6 Make the salad & serve your dish

- To the bowl of **mustard dressing**, add the **sliced pear** and **arugula**; toss to coat. 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 potatoes** and **salad**. Top the duck with the **pan sauce**. Top the potatoes with the **sour cream** and **sliced chives**. Top the salad with the **almonds**. 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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