

4 SERVINGS

40-50 MINS





4 Skin-On Duck Breasts



1 1/4 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



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

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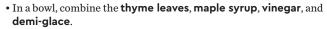




"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 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.

e oil and season and the spice out and arrange inutes, or until and tender when rk.

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

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