



Roasted Duck with Tarragon-Stone Fruit Salsa and Toasted Almonds

Special Plus

40 Minutes



Duck Breast
2 | 4



Stone Fruit
1 | 2



Tarragon
7 g | 14 g



Almonds, sliced
28 g | 56 g



Ciabatta Roll
1 | 2



Shallot
1 | 2



Honey
1 | 2



Spring Mix
113 g | 227 g



Whole Grain Mustard
1 tbsp | 2 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp



Baby Heirloom Tomatoes
113 g | 227 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Start duck

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Pat **duck** dry with paper towels. Using a sharp knife, score skin sides of **duck** in a criss-cross pattern. Season with **half the garlic salt** and **pepper**.
- Add **duck** to a cold, large non-stick pan, skin-sides down. Cook over medium heat until skin is crispy, 10-12 min.
- Flip and cook until golden-brown, 2-3 min.

2



Roast duck

- Transfer **duck** to a parchment-lined baking sheet, skin-sides up. Reserve **2 tbsp** (4 tbsp) **fat** in pan.
- Roast **duck** in the **middle** of the oven until cooked through, 7-10 min.**
- When **duck** is done, transfer to a clean cutting board. Cover loosely with foil and rest for 3-5 min.

3



Make croutons and toast almonds

- Meanwhile, cut or tear **ciabatta** into ½-inch pieces.
- While **duck** roasts, reheat the same pan with **reserved duck fat** over medium.
- When hot, add **ciabatta**. Season with ¼ **tsp** (½ **tsp**) **garlic salt** and **pepper**. Cook, stirring often, until golden on all sides, 3-4 min.
- Transfer **croutons** to a plate.
- Add **almonds** to the same pan. Toast, stirring often, until golden, 2-3 min. (**TIP**: Keep your eye on them so they don't burn!)
- Remove from heat, then transfer to another plate.

4



Prep and make salsa

- Cut four sections off of **stone fruit**, avoiding the pit.
- Cut **each section** into ½-inch pieces.
- Halve **tomatoes**.
- Peel, then finely chop **shallot**.
- Strip **tarragon leaves** from stems, then finely chop ½ **tbsp** (1 **tbsp**). (**TIP**: If you love tarragon, chop even more!)
- Add **1 tsp** (2 **tsp**) **vinegar**, **half the honey** and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with **salt** and **pepper**, then combine.
- Add **stone fruit**, **tomatoes**, **half the tarragon** and as much **shallot** as desired, then toss to combine.

5



Make salad

- Combine **mustard**, **remaining honey**, **remaining vinegar**, **remaining garlic salt** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **pepper**, then combine.
- Top with **spring mix** and **croutons**. Do not toss until just before serving. Set aside.

6



Finish and serve

- Thinly slice **duck**.
- Toss **salad** to combine.
- Divide **salad** and **duck** between plates.
- Top **duck** with **salsa**.
- Sprinkle **almonds** and **remaining tarragon** over top, if desired.

** Cook to a minimum internal temperature of 74°C/165°F, which will yield a medium-well doneness.