



# Duck Banh Mi

with Quick-Pickled Veggies and Cilantro Mayo

Special Plus 35 Minutes



Duck Breast  
2 | 4



Sandwich Bun  
2 | 4



Mini Cucumber  
2 | 4



Carrot, julienned  
113 g | 226 g



Spring Mix  
56 g | 113 g



Green Onion  
2 | 4



Cilantro  
7 g | 14 g



Seasoned Rice  
Vinegar  
2 tbsp | 4 tbsp



Mayonnaise  
4 tbsp | 8 tbsp



Hoisin Sauce  
4 tbsp | 4 tbsp



Crispy Shallots  
28 g | 56 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.

**Pantry items** | Sugar, oil, salt and pepper

**Cooking utensils** | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, silicone brush, small bowl, small pot, strainer, whisk

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Sear duck

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.

- Pat **duck** dry with paper towels. Using a sharp knife, score the **skin sides of duck** in a criss-cross pattern. Season with **salt** and **pepper**.
- Add **duck, skin-sides down**, to a cold large non-stick pan. Heat the pan over medium heat and sear until skin is crispy, 10-12 min. (**NOTE:** Fat may splatter during searing.)
- Flip **duck** over and continue to cook until golden-brown, 2-3 min.

2



### Prep

- While **duck** sears, thinly slice **cucumber**.
- Thinly slice **green onions**.
- Finely chop **cilantro**.
- Add **mayo** and **cilantro** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



### Finish duck

- Transfer **duck** to a parchment-lined baking sheet, **skin-sides down**. (**TIP:** Reserve duck fat for another recipe!)
- Brush **hoisin sauce** over **tops of duck**.
- Roast in the **middle** of the oven, until **duck** is cooked through, 8-13 min. **\*\***
- When **duck** is done, transfer to a cutting board to rest, 3-5 min.

4



### Pickle veggies

- Meanwhile, add **cucumbers, carrots, vinegar, 2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove pot from heat. Transfer **veggies**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.

5



### Toast buns and make salad

- Meanwhile, halve **buns**.
- Add **buns** directly to the **top** rack of the oven, **cut-sides up**. Toast, until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, add **1 tbsp** (2 tbsp) **pickling liquid** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **green onions**, then toss to combine.

6



### Finish and serve

- Drain **pickles**, discarding remaining pickling liquid.
- Thinly slice **duck**.
- Spread **cilantro mayo** onto **bottom buns**. Stack **some pickled veggies, duck, crispy shallots** and **some salad** onto **bottom buns**. Finish with **top buns**.
- Cut **sandwiches** in half. Divide **sandwiches, remaining pickled veggies** and **remaining salad** between plates.

**\*\*** Cook to a minimum internal temperature of 74°C/165°F.