

Martha 100:

Duck Breast with Sour Cherry Sauce



2 Servings

What we send

- 14 oz pkg duck breast
- 1 pkt chicken broth concentrate
- ¼ oz gelatin
- ¼ oz fresh thyme
- 1 shallot
- 1 orange
- 1 oz dried cherries
- ¼ oz turmeric
- 8.8 oz ready to heat jasmine rice
- 4 oz Greek yogurt ¹
- 1 oz salted pistachios ²
- ¼ oz fresh parsley

What you need

Tools

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1.

Pat duck dry. Using a very sharp knife (or a serrated knife), very lightly score skin in a crosshatch pattern, being careful not to cut into the meat. Season on both sides with salt. Optionally, for juicier meat and crisper skin, place duck breasts skin side up on a wire rack set over a rimmed baking sheet and refrigerate, uncovered, overnight. Alternatively, proceed with recipe.

4.

2.

Finely chop shallot.

5.

3.

6.