

Crispy Duck Breast with Orange Glaze

A succulent duck breast dish with a crispy skin and a sweet-tangy orange glaze. Perfect for a special dinner at home.



Main Dish

30 min

Total time

Intermediate

Difficulty

450

kcal / serving

Ingredients

- 1 duck breast
- Salt and pepper
- 1 tablespoon olive oil
- 2 tablespoons honey
- Zest and juice of 1 orange
- 1 tablespoon soy sauce
- 1 teaspoon grated ginger
- 1 garlic clove, minced
- Chopped scallions for garnish

Steps

- 1 Score the skin of the duck breast in a crisscross pattern and season with salt and pepper.
- 2 Heat olive oil in a skillet over medium heat and place the duck breast skin-side down. Cook for 8-10 minutes until the skin is crispy.
- 3 Flip the breast and cook for another 3-4 minutes for medium-rare or longer for desired doneness. Remove from the pan and let it rest.
- 4 In the same pan, add honey, orange zest, orange juice, soy sauce, ginger, and garlic. Cook until the glaze thickens.
- 5 Slice the duck breast, drizzle with the orange glaze, and garnish with chopped scallions.