

Savory Duck Rillettes Shells

Recipe By *Chanie Nayman*



Cooking and Prep:  30
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Chanukah

Source: Family Table by
Mishpacha Magazine

My saving grace when it comes to entertaining is having a few key components ready to go in advance. That way you can quickly throw a dish together at the last minute, or even better, delegate it to an eager helper! The shells and spiralized zucchini can be prepped in advance, and the duck rillettes are a delicious spread that is 100 percent ready to go.

Ingredients (5)

Main ingredients

- 1 (4-oz./110-g.) jar duck rillettes
- Gefen Round Wonton Wrappers** or other large round wonton wrappers or 1 package plain wraps (see note)
- 2–3 zucchinis, spiralized
- 2 cups arugula or arugula microgreens
- Tuscanini Balsamic Glaze**, to taste (or see tip)

Start Cooking

Prepare the Shells

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. Arrange wonton wrappers in mini muffin cups.
3. Spray with cooking spray and bake for 20 minutes. Remove from oven and let cool.

Note:

If using wraps, cut three circles in each wrap with a cookie cutter and proceed as directed for the wonton wrappers.

To Serve

1. Spoon one tablespoon of duck rillettes into the bottom of each wonton cup.
2. Arrange approximately two tablespoons spiralized zucchini on top, then place the arugula on top of that.
3. Drizzle with balsamic glaze.

Tip:

To make your own glaze: In a heavy-bottomed saucepan, combine three tablespoons balsamic vinegar and one tablespoon honey. Let simmer over low heat for approximately 10 minutes.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller