

Belgian Waffle Stuffing With Duck Confit

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-duck-confit-recipe>

Ingredients:

- 2 waffles large homemade or store-bought Belgian, About 8" in diameter
- 4 tablespoons unsalted butter
- 1 yellow onion medium, finely diced
- 1 clove garlic
- 2 medium carrots finely diced
- 2 stalks celery finely diced
- 1 tablespoon sage leaves fresh, finely chopped
- 4 dried apricots finely chopped
- 1 duck confit leg, 6-8 ounces, shredded
- 2 cups chicken stock organic
- 1 tablespoon maple syrup
- salt
- pepper

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 55 milligrams
4. Fat: 16 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 8 grams
8. Sodium: 490 milligrams
9. Sugar: 8 grams

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