

Coq au Vin

Adapted from CanadianLiving.com

Servings: 8

Ingredients:

- 3 lbs. Boneless Skinless Chicken Breasts, cut in half crosswise
- 1 tbsp. Vegetable Oil
- 1 tbsp. Butter
- 1 bag (284g) Pearl Onions
- 2 cups Button Mushrooms
- 1 Medium Onion, chopped
- 2 tsp. Dried Thyme
- Pinch of Salt and Pepper
- 2 Bay Leaves
- 3 cups Red Wine
- 2 cups Chicken Stock
- 1 tbsp. Tomato Paste

Directions:

1. In a shallow Dutch oven or deep-dish pan, heat oil over medium-high heat and brown the chicken in batches, about 10 minutes. Set aside on plate.
2. Reduce heat to medium and fry the pearl onions and mushrooms until browned, about 5 minutes. Set aside on plate.
3. Add butter to the pan and soften the chopped onions with thyme, salt, pepper and bay leaves until onions are translucent, about 8 minutes.
4. Add wine and stock to the pan over high heat, scrapping any pieces that have stuck to the bottom.

5. Return chicken and juices to the pan and reduce heat back to medium. Let simmer covered with occasional stirring for 20 minutes.
6. Return pearl onions and mushrooms to pan, and continue to simmer until chicken is cooked and sauce is the consistency of maple syrup, about 25 minutes.
7. Discard bay leaves and serve.

Notes:

If the sauce doesn't thicken and the chicken is cooked through, mix 1 tbsp. of cornstarch with a bit of water and add to the pan while stirring – this should quicken the thickening process so that the chicken doesn't dry out by cooking too long.

This recipe is great to make ahead! Once cooked, transfer to a glass casserole dish and let cool. Cover and refrigerate for up to 2 days and reheat in the oven at 350F for about 30 minutes.

I like to serve my coq au vin with roasted potatoes and heirloom carrots.