

french, over noodles, chicken, pressure cooker, needs pic, sunday night, incomplete



This recipe is tagged as incomplete, use at your own risk!









This recipe is written for a pressure cooker, but could easily be adapted to traditional cooking methods

## Coq au Vin - Chicken in Wine

Date added: 2020/10/04

### Ingredients

- Unordered List Item3lb chicken thigh
- 3-4oz Bacon (in 1" squares)
- 8oz baby bella mushrooms (sliced)
- 12oz pearl onions  **Fix Me!**
- flat leaf Parsley  **Fix Me!**
- Rosemary  **Fix Me!**
- Thyme  **Fix Me!**
- 1 bay leaf
- ¼ cup Sherry
- 2½ cup red wine (We used Merlot : Recipe called for 3 cups  **Fix Me!** )
- 1 cup chicken stock
- ½ TBS tomato paste
- 4 TBS butter (½ stick)
- 3 TBS flour
- 2 cloves garlic (smashed)
- carrot  **Fix Me!**
- 1lb Egg noodles (We only cook ½ pound for each of the 2 meals we eat from this batch, that way we don't have pasty leftover noodles)  **Fix Me!**

### Method

1. Heat electric pressure cooker using saute function, cook bacon until crispy, remove bacon from pot to storage bowl while leaving the fat in your pot.
2. Fry mushrooms in bacon fat until browned, then remove from pot to storage bowl while leaving bacon fat in your pot.

3. Add 2 TBS butter to pot, once melted brown the outside of chicken thighs in small batches seasoning with a pinch of salt for each batch, remove chicken to storage bowl; Don't worry if they're underdone here, they finish cooking in a later step.
4. Fry onions in the fat which remains in your pot, then briefly saute garlic
5. With onion and garlic in pot, deglaze with sherry. Then add wine, chicken stock, and tomato paste.
6. Return chicken, bacon, and mushrooms to pot, then add bay, thyme, and rosemary.
7. Seal pressure cooker and cook for 12 minutes at high pressure.
8. While chicken is cooking, prepare egg noodles and toss with butter and parsley chiffonade (Aka Ribbons, roll and slice).
9. In a small bowl, add 3 TBS flour to 2 TBS softened butter and mix into a paste. Also called a beurre manie.
10. After chicken has simmered, manually release pressure, remove herbs and discard, then remove chicken and vegetables and set aside.
11. Add flour and butter paste to sauce in pot, over heating saute function, then whisk until dissolved. Then cook for ~3 minutes until thickened and flour taste is gone.
12. Return chicken and vegetables to pot and coat with sauce. Serve over prepared noodles with a crusty bread.

## Notes

Inspired by: <https://smittenkitchen.com/2006/12/magnificence-au-vin/> and <https://www.bonappetit.com/recipe/instant-pot-coq-au-vin>

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