

30-MINUTE COQ AU VIN

4 slices thick-cut bacon, cut into 1/2 inch strips
10 ounces mushrooms, halved or quartered
Kosher salt and black pepper
2 cloves garlic, minced
1 1/2 tablespoons all-purpose flour
2 teaspoons tomato paste
1 1/2 cups chicken broth
1 cup red wine
1 1/2 cups frozen pearl onions
2 sprigs fresh thyme
2 tablespoons cold unsalted butter, cut into 4 pieces
Pinch sugar, optional
1 cooked rotisserie chicken, cut into 8 pieces or pulled
1 teaspoon chopped fresh parsley, for garnish

Tools & Equipment:

- Large skillet
- Slotted spoon
- Spatula
- Whisk
- Large serving spoon
- Measuring cups and spoons
- Cutting board, knife and mat

- 1- Cook and stir bacon in a large high-sided skillet and over medium heat until browned and crisp, about 8 minutes. Transfer the bacon to a small bowl with a slotted spoon; set aside.
- 2- Increase the heat to medium-high. Add the mushrooms, 1/4 teaspoon salt and several grinds of pepper and cook until browned, 2 to 3 minutes. Stir in the garlic, flour and tomato paste and cook, stirring, until the tomato paste darkens a little, about 1 minute. Add the chicken broth, wine, onions, thyme, 1/2 teaspoon salt and more pepper. Bring to a boil, then let simmer until thickened, about 4 minutes.
- 3- Turn the heat down to medium, and whisk in the butter. If the sauce tastes a little too acidic, add the sugar. Nestle the chicken and cooked bacon into the sauce, and simmer gently until the chicken is heated through. Give it a stir and remove the thyme stems. Sprinkle with the parsley and serve. Serves 4.

Source: adapted from Food Network Kitchen