

# Coq au Vin

Serves: 4 | Prep: 30 min | Cook: 1 hr 30 min | Source: Adam Ragusea

## Ingredients

- 350 g Lardon cut into cubes (bacon or salt pork)
- 1 6-8 boneless (skinless chicken thighs)
- 1 flour (a big pinch for dusting)
- 30 g mushrooms
- 1 tbsp tomato paste
- 250 ml red wine
- 1 250-500 ml chicken stock (unsalted)
- 1 1-2 tsp Herbes de Provence (thyme, rosemary, oregano, lavender)
- 1 cup frozen pearl onions
- salt and pepper to taste
- 1 vinegar
- 1 tbsp butter
- 350 g egg noodles or basmati rice



## Method

1. Cut the bacon into chunks, ideally bite-sized from the slab bacon. Put into a large, COLD pan with a lid, then turn heat on medium. Cook, stirring occasionally, until crispy - up to 30 minutes.

Coat the chicken thighs in a dusting of flour. Pat off any excess flour.

When the lardon is crispy, move to one side of the skillet and add the chicken thighs browning on both sides. Make a well in the center and add tomato paste. Sauté until it is brown and quickly add the red wine to deglaze.

Add enough stock to almost cover the chicken. Add the mushrooms, Herbes de Provence, a few grindings of pepper. DO NOT ADD SALT YET - the salt pork is very salty. Adjust salt just before serving. Cover and simmer for 30-45 minutes.

Remove cover and allow sauce to reduce to the desired thickness. Adding the onions frozen will help to cool the sauce down and help with thickening.

Serve over noodles or basmati rice.