

Coq au Vin

(Instant Pot)

Serves 4

- 3 slices bacon, *diced*
- 6 boneless, skin-off chicken thighs
- Salt and freshly ground black pepper, *to taste*
- 230 g brown button mushrooms, *halved*
- 3 shallots, *quartered*
- 3 cloves garlic, *minced*
- 2 T all-purpose flour
- 2 T tomato paste
- 360 ml dry red wine
- 240 ml chicken stock
- 3 carrots, *halved lengthwise and cut into thirds*
- 4 sprigs fresh thyme
- 2 T chopped fresh parsley leaves



1. Set Instant Pot to **Sauté** setting.
2. Add **bacon** and cook until brown and crispy, **about 6-8 minutes**. Drain excess fat; transfer bacon to a paper towel-lined plate.
3. Season **chicken** with **1 tsp salt** and **½ tsp pepper**.
4. Working in batches, add the chicken and sear both sides until golden brown, **about 2-3 minutes per side**; set aside. Drain excess fat, **reserving 2 T** in the pot.
5. Add **mushrooms** and **shallots**, and cook, stirring occasionally, until mushrooms are tender and browned, **about 5-7 minutes**; season with **salt** and **pepper**, to taste.
6. Stir in **garlic** until fragrant, about 1 minute.
7. Whisk in **flour** and **tomato paste** until lightly browned, **about 1 minute**.
8. Stir in **wine**, scraping any browned bits from the bottom of the pot. Stir in **chicken stock**, **carrots** and **thyme**.
9. Return **chicken** to the pot. Select **Manual Setting**; **adjust Pressure to High**, and **set time for 10 minutes**. When finished cooking, **quick-release pressure**.
10. Set chicken and vegetables aside.
11. Select **Sauté** setting; simmer until the sauce has reduced and slightly thickened, **about 8-10 minutes**; season with **salt** and **pepper**, to taste.
12. Serve chicken and vegetables with juices immediately, sprinkled with bacon and garnished with parsley, if desired.

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