

# EASY COQ AU VIN

SERVE: 4 - 6

TOTAL TIME: 1.5 HRS

## INGREDIENTS

- 3 slices thick-cut bacon (cut into 1/2 inch pieces)
- 2 tsp. olive oil
- 8 bone-in, skinless chicken thighs
- 12oz frozen pearl onions
- 12oz mushroom trimmed, cut in half
- 1 tsp. tomato paste
- 2 tsp. chopped fresh thyme
- 2 cloves garlic, minced
- 1 cup dry red wine
- 2 cups chicken stock
- 3 tbsp. cornstarch

## DIRECTIONS

In a 5-6 quart Dutch oven, cook the bacon in the oil over medium heat until browned but not too crispy, about 5 minutes. Using a slotted spoon, transfer the bacon to a small bowl. Season the chicken with salt and pepper. Increase the heat to medium-

high. Working in batches, cook the chicken until golden brown, about 5 minutes per side. Transfer the chicken to a plate.

Add the onions and mushrooms to the pot and cook, stirring occasionally, until they begin to soften, about 2 minutes; season. Stir in the tomato paste, thyme and garlic. Add the wine and cook, scraping up any browned bits, until wine is reduced by half, about 5 minutes. Add the stock and bring to a simmer. Return the chicken and any juices to the pot. Reduce the heat to low, partially cover and gently simmer, turning the chicken once or twice, until the chicken is cooked through and the onions are tender, about 40 minutes.

In a small bowl, dissolve the cornstarch in 3 tbsp. water. Transfer the chicken to a plate. Increase the heat to medium-high and bring the cooking liquid to a boil. Add the cornstarch mixture and stir until thickened, about 3 minutes; season. Return the chicken and bacon to the pot, stirring to coat. Serve in shallow bowls with crusty bread.

# ROASTED ROSEMARY POTATOES

SERVE: 4 - 6

TOTAL TIME: 45 MINUTES

## INGREDIENTS

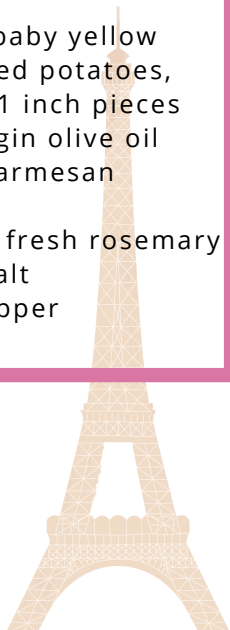
- 1 1/2 pounds baby yellow and/or red potatoes, cut into 1 inch pieces
- 3 tbsp. extra virgin olive oil
- 2 tbsp. grated Parmesan cheese
- 1 tbsp. chopped fresh rosemary
- 1/4 tsp. coarse salt
- 1/4 tsp. black pepper

## DIRECTIONS

Preheat oven to 425 degrees Fahrenheit.

Mix together all ingredients in a large bowl, then spread on a 10x15 inch baking sheet.

Bake until potatoes are golden brown and tender, approximately 25 - 35 minutes. Remove from oven and let cool 3-5 minutes before serving.



# GLAZED PETITE CARROTS

SERVE: 4 - 6

TOTAL TIME: 30 MINUTES

## INGREDIENTS

2 tbsp. olive oil  
2 tsp. chopped fresh thyme  
1 tsp. light brown sugar  
1/4 tsp. kosher salt  
1/4 tsp. ground black pepper  
1 lb small multi colored  
petite carrots, trimmed

## DIRECTIONS

Preheat oven to 400 degrees Fahrenheit.

Combine all ingredients in a bowl; toss. Spread carrot mixture on a foil-lined baking sheet. Bake for 20 minutes or until tender and caramelized, stirring once after 10 minutes.

