**Easy but Yummy Coq A Vin**

From Cary Fichtner-Vu

12 boneless, skinless chicken thighs (breasts don’t have enough fat, whole thighs and legs too many bones that break down)

4 cloves garlic, crushed

¼ C olive oil

½ bottle of red table wine (white wine works- red is more robust flavor)

1 can of diced tomatoes

1 small jar of marina sauce

2 yellow or sweet onions, sliced half moon

1 pound of carrots, peeled, cut in chucks on diagonal

8 oz mushrooms, sliced thick

1 small jar 8-12 ounces of green olives

1T Italian seasoning

½ T pepper, salt to taste

In large pot, heat olive oil, add garlic, cook for 30 seconds. Add chicken thighs in a layer, browning on both sides, moving to the side and brown remaining thighs.

Add onions, mix, cook 1 minute. Add wine, simmer with top on for 10 minutes. Add tomatoes, marina sauce, simmer 15 minutes with top partially open to cook off the excess liquid. Add in carrots, jar of olives including brine, seasonings, simmer 10 minutes top off. Add in mushrooms and finish cooking 5 minutes.

Serve with rice of your choosing or Italian bread. Serves 8 with some leftovers. Freezes well.