



Coq au vin



Medium



70 minutes



Serves 4

INGREDIENTS

200g garden peas

30g Butter

1 tbsp sunflower oil

125g streaky bacon (cut into strips)

250g chestnut mushrooms

250g baby carrots

30g plain flour

300ml chicken stock

600ml red wine

1 large garlic clove (crushed)

Salt & Pepper to season

6 chicken thighs

Thyme

METHOD

Step 1.

Melt your butter in a large casserole dish.

Step 2.

Add your chicken thighs and cook for 10-12 minutes until browned, lift out and drain on paper towels.

Step 3.

Add your bacon, mushrooms and carrots to the dish and cook on a high heat until browned.

Step 4.

Lift the mixture out of the pan and drain on paper towels as you did with the chicken, leaving the liquid in the dish.

Step 5.

Add your flour to the dish and stir in for a few minutes. Meanwhile, reduce your wine in a separate pan until about half is left.

Step 6.

Gradually pour your stock and wine into the flour mixture, stirring constantly until smooth.

Step 7.

Return your chicken, bacon and veg to the dish season with salt and pepper.

Step 8.

Bring to the boil, then cover and move to a pre heated oven (180°C) for 45 minutes.

Step 9.

Finally, garnish with some thyme and serve.