


COQ AU VIN

FREEZER FRIENDLY



 Serves
4

 Prep Time 15
minutes

 Cook Time 1 ¼
hours

 A Little More
Effort



INGREDIENTS

- 3 rashers streaky bacon, chopped
- 8 small shallots or onions
- 650g chicken thigh cutlets and drumsticks
- 1 Tbsp flour, seasoned with salt and pepper

METHOD

1. Preheat oven to 160°C (fan assisted). Heat a dash of oil in a flameproof casserole dish. Add bacon and shallots and stir-fry over a medium heat until onions are golden and bacon crispy. Remove from the pan and set aside.

- 1 cup red wine
 - 2 Tbsp **Wattie's Tomato Paste**
 - 1 tsp **Gregg's Rubbed Thyme**
 - 1 ½ cup reduced salt chicken stock
 - 150g small button mushrooms
 - 2 **Gregg's Whole Bay Leaves** (optional)
2. Dust the chicken pieces in the seasoned flour. Add a little extra oil to the pan if necessary and add the chicken. Saute over a medium heat until chicken colours. Return the onions and bacon to the dish. Pour over red wine and allow to boil until it reduces by half.
 3. Stir in **Wattie's Tomato Paste, Gregg's Rubbed Thyme** and chicken stock. Add button mushrooms and **Gregg's Whole Bay Leaves**. Bring to the boil. Cover. Transfer casserole to the oven. Cook for 1 ¼ hours, until chicken is tender. Garnish with chopped parsley leaves.
 4. Serve with creamy mashed potato and your favourite green vegetables.

TIPS

- If there is an excess fat layer when the chicken is cooked, remove the chicken from the dish once cooked and with a spoon remove it. Return the chicken to the dish and serve.
- Casserole can be cooked on the stove top if wished.