



#### In your box

3 Thyme Sprigs  
6 oz. Cremini Mushrooms  
2 tsp. Chicken Demi-Glace  
4 oz. Red Cooking Wine  
1 oz. Butter  
3 oz. Pearl Onions  
12 oz. Yukon Potatoes

#### Customize It Options

16 oz. Bone-in Skin-On Chicken Breasts  
13 ½ oz. Organic Boneless Skinless Chicken Breasts  
13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper  
Medium Pot, Colander, Medium Pan, Baking Sheet



Greatest Hits

## Coq au Vin with Bone-In Chicken

with mashed potatoes

NUTRITION per serving—Calories: 802, Carbohydrates: 41g, Fat: 42g, Protein: 54g, Sodium: 1313mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **butter, thyme**

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as bone-in chicken in Steps 2 and 3, searing 4-5 minutes per side, then roasting 6 minutes. Follow same instructions as bone-in chicken in Step 4.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks. Bring a medium pot with potatoes covered by 8 cups **water** and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until tender, 16-20 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander.
- Return potatoes to pot and add half the **butter** (reserve remaining for sauce), ¼ tsp. salt, and a pinch of **pepper**. Mash until smooth. *If too dry, add reserved potato cooking water 1 Tbsp. at a time until desired consistency is reached. Cover and keep warm.*
- While potatoes simmer, prepare ingredients.



2

### Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and coarsely chop **thyme**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**. *When chicken is cooked with bones in and skin on, it tends to retain more juiciness and flavor.*



3

### Sear and Roast the Chicken

- Place a medium pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan, skin side down, and sear undisturbed until golden brown, 2-3 minutes per side.
- Transfer to one half of prepared baking sheet, skin side up. Reserve pan; no need to wipe clean.
- Roast in hot oven, 20 minutes.
- Remove from oven. *Chicken will finish cooking in a later step.*
- While chicken roasts, start vegetables.



4

### Cook Vegetables and Finish Chicken

- Return pan used to cook chicken to medium-high heat and add 2 tsp. **olive oil** and **mushrooms** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Add **pearl onions** and ¼ tsp. **salt**. Stir occasionally until onions are lightly caramelized, 3-4 minutes.
- Transfer vegetables to empty half of baking sheet. Reserve pan; no need to wipe clean.
- Roast until vegetables are browned and **chicken** reaches a minimum internal temperature of 165 degrees, 4-6 minutes.



5

### Make Sauce and Finish Dish

- Return pan used to cook vegetables to medium-high heat and add **red cooking wine** and **demi-glace**. Bring to a simmer.
- Once simmering, cook until liquid is reduced by half, 4-5 minutes. *Don't be afraid of a little steam; reducing requires heat!*
- Remove from burner. Add half the **thyme** (reserve remaining for garnish) and swirl in remaining **butter**.
- Plate dish as pictured on front of card, placing **chicken** on sauce and garnishing **vegetables** with remaining thyme. Bon appétit!