**Coq au Vin with Bone-In Chicken**

with mashed potatoes

**NUTRITION per serving** – Calories: 607, Carbohydrates: 43g, Fat: 31g, Protein: 30g, Sodium: 1576mg.

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

*Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein

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**In your box**

- 1 oz. Butter
- 3 Thyme Sprigs
- 12 oz. Yukon Potatoes
- 6 oz. Cremini Mushrooms
- 16 oz. Bone-in Skin-On Chicken Breasts
- 3 oz. Pearl Onions
- 5 fl. oz. Red Cooking Wine
- 2 tsp. Chicken Demi-Glace

**Prep & Cook Time** - 40-50 min.

**Cook Within** - 5 days

**Difficulty Level** - Intermediate

**Spice Level** - Not Spicy
Make the Mashed Potatoes
• Cut potatoes into large 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 and mash until smooth. If 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.

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.

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. Roast in hot oven, 20 minutes.
• If using antibiotic-free chicken breasts: sear 2-3 minutes per side and transfer to prepared baking sheet. Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes. Remove from oven. Remove chicken to a plate and tent with foil.
• Remove from oven. Chicken will finish cooking in a later step.
• Reserve pan; no need to wipe clean.
• While chicken roasts, start vegetables.

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 a pinch of salt. Stir occasionally until onions are lightly caramelized, 3-4 minutes.
• Transfer vegetables to empty half of baking sheet. Roast until vegetables are browned and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes.
• Reserve pan; no need to wipe clean.

Make the Red Wine Reduction
• Return pan used to cook vegetables to medium-high heat and add red cooking wine and demi-glace. 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!