



Mushroom & chicken coq au vin

Preparation: 15 minutes

Cooking: 35 minutes

1 /4cup olive oil
1kg chicken pieces
salt & ground black pepper, to taste
200g bacon rashers, rind
removed & diced
400g cup mushrooms, sliced
1 medium onion, finely chopped
2 garlic cloves, crushed
2 tbs plain flour
1 cup white wine
1 cup chicken stock
6 sprigs fresh thyme

1. Heat oil in a large heavy-based frying pan over medium-high heat. Season chicken with salt & pepper. Add half the chicken & cook for 2 minutes on each side or until golden. Remove to a plate. Repeat using remaining chicken.
2. Add bacon, mushrooms, onion & garlic to pan & cook, stirring often, over medium-high heat for 5 minutes. Stir in flour & cook, stirring occasionally, for 2 minutes.
3. Reduce heat to medium, add wine, stock & thyme. Stir until well combined. Add chicken & turn to coat in wine mixture. Bring to the boil, reduce heat to medium-low & simmer, uncovered, for 15-20 minutes or until chicken is cooked through & sauce thickens slightly.
4. Season with salt & pepper & serve with mashed potato, if desired.