

# Instant Pot Coq Au Vin (chicken in red wine)

## PREP TIME:

20 minutes

## COOKING TIME:

25 minutes total

## SERVES:

4-6

pair with an Oregon or Washington Pinot Noir or a burgundy



## INGREDIENTS:

2 lbs boneless, skinless chicken thighs  
2 tbsp flour  
1/2 tsp salt  
2 tbsp olive oil  
4 thick slices bacon, cut into 1" cubes  
12 baby onions, peeled,  
8oz pack mushrooms, sliced  
2 tsp / 4 cloves garlic, minced  
1 tbsp tomato paste  
1 Coq au Vin Blend Slow Cooker Spice Blend™  
1/4 cup / 2 fl oz cognac or brandy (optional)  
1 3/4 cups / 14 fl oz red wine \*  
\*substitute 1 cup of the red wine for 1 cup chicken broth)

## PREPARE:

toss the chicken in the flour and salt to coat  
in the Instant Pot heat half of the oil on sauté function ,medium, and cook bacon for 3 minutes  
push bacon to one side of the Instant Pot and add the floured chicken to the pot  
brown chicken for 3 minutes, turning once  
add the other half of the oil & stir in the baby onions & garlic and soften for 2 minutes  
sprinkle in the Coq Au Vin blend, mushrooms, tomato paste, cognac, and red wine  
secure the Instant Pot lid and pressure valve to Sealing  
press the Manual button and adjust the cook time to 15 minutes  
turn the dial to Venting and use Quick Pressure Release  
add creamy mashed potatoes or fresh