

Instant Pot Coq au Vin

Ingredients

- 1 pound chicken legs and thighs
- 1 cup chicken broth
- 1 and 1/4 cup red cooking wine
- 4 strips bacon
- 1 tsp olive oil
- 1/2 yellow onion, diced
- 1/2 cup baby carrots
- 1 clove garlic, diced
- 2 tbsp tomato paste
- 1 tbsp parsley
- 1 and 1/2 tsp thyme
- 1 and 1/2 tsp salt
- 1 tsp black pepper
- 2 tbsp butter melted
- 2 tbsp corn starch

Directions

- Use salt and pepper on chicken and rub into skin.
- Place chicken in a Ziploc gallon bag with chicken broth and cooking wine. Let marinate for 1 hour.
- Set instant pot to saute. Add 4 pieces of bacon and saute until crispy.
- Remove bacon from pot and drain pot of all but one TBSP bacon fat.
- Replace inner pot in instant pot and add olive oil, onion, and garlic.
- Cook until onions are translucent. Turn Instant Pot off.

- Remove chicken from bag (save bag!) and place chicken in instant pot.
- Add tomato paste, carrots, parsley, and thyme.
- Pour wine and broth mixture into pot.
- Place lid on instant pot and make sure it is on sealed.
- Set Instant Pot to Pressure Cook and set it to 8 minutes.
- Once pot reaches pressure and cooks for eight minutes use quick release function to release pressure.
- Remove lid and set Instant Pot to saute.
- Mix the butter and corn starch together and add to coq au vin.
- Mix in the bacon.
- Once Pot has been sauteeing for 5 minutes turn to off.
- Sauce will thicken as it cools.
- Serve over mashed potatoes.

