

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Spring Coq Au Vin

Ingredients:

8 boneless, skinless chicken thighs (about 1½ lbs.)
2 Tbsp. butter
1 leek, cleaned and sliced (about 1 cup)
¼ tsp. salt
2 garlic cloves, minced
½ lb. fresh green beans, roughly chopped
½ cup dry rose wine
¾ cup chicken stock
1 cup quartered artichoke hearts (about 3 whole hearts)
¾ cup shelled English peas



Instructions:

Liberally season both sides of chicken with salt and pepper.

Heat a large skillet to a medium-high heat. Add butter. Once butter has melted and skillet is very hot, add chicken. Cook chicken until golden brown on both sides, about 3 minutes per side. Once you put the chicken down, do not move it until it easily releases from the pan. Typically once it's perfectly golden brown, it will release from the skillet. Once the chicken is brown, remove from skillet and transfer to a plate.

Reduce the heat to medium and add the leeks and salt to the pan. Sauté until leeks have slightly softened, about 3-4 minutes. Add the garlic and green beans, toss with leeks. Once beans turn bright green, add the rose wine. Bring to a boil and reduce to a simmer. Simmer until the liquid has reduced by half.

Add the chicken stock, artichoke heart and peas. Stir. Nestle the chicken back in the pan, along with any accumulated juices. Let simmer another 5 minutes or so until chicken is done cooking and peas are cooked.

Season to taste with salt and pepper.