



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



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*

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ○
Intermediate

Spice Level ○ ○ ○ ○
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Baking Sheet, Medium Pot, Colander, Medium Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **butter, thyme**



1

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.



2

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.*



3

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.



4

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.



5

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!