



Spicy Coq au Vin

with "Sriracha" Fajita Chicken Thighs



Spicy Coq au Vin

with “**Siracha**” Fajita Chicken Thighs

Succulent chicken thighs cooked to perfection with bacon, garlic, shallots, and a blend of spices, all simmered in a rich red wine sauce. Serve with rice pilaf, pasta, or mashed potatoes for a truly sensational meal.

Spicy Coq au Vin with “Sriracha” Fajita Chicken Thighs.



Steps to get started.

Step 1:

Ingredients:

- 8 ounces bacon, cut into 2-inch pieces.
- 4 pounds “Sriracha” chicken thighs, about 4 packages.
- 4 cloves fresh garlic, minced.
- 4 shallots, quartered.
- 4 sprigs of fresh thyme.
- 1 bay leaf.
- 2 tablespoons tomato paste.
- 2 cups peeled fresh baby carrots.
- 2 cups chicken stock.
- ½ bottle favorite red wine (like Rioja).
- 3 tablespoons salted butter, melted.
- 3 tablespoons flour.
- 1-pound mushrooms (optional). Cremini or button, or baby Bella. Quarter the mushrooms.
- ½ teaspoon freshly cracked black pepper.
- ¼ teaspoon Cayenne pepper sauce.

Step 2:

Method

1. Preheat the oven to 350°F with a rack in the center position.
2. In a braising pan, or Dutch oven add the bacon and cook over medium heat for 8 to 10 minutes, or until crispy. Using tongs, transfer the bacon to a paper-towel-lined plate. Discard all but 2 tablespoons of bacon fat.
3. Working in batches, add the chicken to the pot and cook over medium heat until browned, about 5 minutes. Transfer to a plate.
4. To the same pot, add the garlic, shallots, thyme, bay leaf, tomato paste, and cooked bacon. Cook, stirring, until fragrant, about 1 minute.
5. Return chicken thighs to the pot.
6. Nestle the carrots around the chicken and pour in the chicken stock and wine. Bring to a simmer, then cover and transfer to the oven. Braise for 30 minutes. Remove from the oven.
7. While chicken is still cooking, place melted butter in a small bowl, combine with the flour. Mix to make a paste (roux)
8. Remove chicken from oven and stir in roux mixture into the juices. Gently stir to combine.
9. Add the mushrooms to the pot, cover and cook over medium heat for about another 10 minutes, or until the chicken registers 165°F on an instant read thermometer.
10. Enjoy rice Pilaf, pasta, or mashed potatoes.



Spicy Coq au Vin

with “Siracha” Fajita
Chicken Thighs.



Cooking options.

Baking: Option 1

1. Preheat to 325°
2. Place whole thighs into a 9” -12” round earthenware dish which has been lightly coated with oil.
3. Cover with lid, and bake for 20 – 35 min, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Baking: Option 2

1. Preheat to 325°
2. On medium high heat, heat an 8-to-12-inch skillet. Once skillet is hot, add 1/4 cup of oil. Carefully, using tongs place thighs in hot skillet.
3. Allow the skillet to lay flat on the burner and sear thighs for one to 2 minutes, then flip and sear another 1-2 minutes or until golden brown.
4. Place Seared thighs into a 9” -12” round earthenware dish. Cover with lid and bake for 15-20 minutes, or until a temperature of 165° is reached. Let rest 10 minutes before serving.

Grilling Option:

1. Heat grill on high setting. Before placing thighs turn grill turn grill heat settings to medium.
2. Remove thighs and place on preheated grill. Cook for 4 minutes and then flip thighs and cook another four minutes.
3. Check the internal temperature to ensure they are 169°. Hint: If thighs need to grill longer to reach 169°, set them on the coolest part of the grill. Allow thighs to rest for 10 minutes.
4. Check temperature until 169° has been reached.

Sauté Option:

1. Carefully, using tongs place the thighs in hot skillet on medium high heat, heat 8-to-12-inch sauté skillet.
2. Once skillet hot add 1/2 cup of oil. Tilt the skillet to allow the oil to pool towards the front corner of lip, away from the skillet handle.
3. Carefully, using tongs place the thighs in hot skillet.
4. Allow the skillet to lay flat on the burner and sear/cook thighs for 4 minutes.
5. With tongs gently turn the thigh and cook another minute. Ensure an internal temperature of 169° is reached.



Your friend in
the protein
industry

MARTIN

FOODS

