**Quick Coq au Vin**

2 bone-in chicken thighs 4 oz. button mushrooms

2 drumsticks 1 tbsp. tomato paste

Salt and Pepper 2 garlic cloves, minced

¼ cup all-purpose flour ½ cup dry white wine

1 tbsp. olive oil ¼ cup chicken broth

1 cup leeks, trimmed, julienned 1 sprig fresh thyme

½ cup baby carrots 1 tbsp. unsalted butter

1. Season chicken with salt and pepper, lightly dredge in flour.

2. Heat oil in sauté pan over medium-high heat. Add chicken and brown on all sides; remove. Pour off all but 1 tbsp. of drippings and return to heat.

3. Sauté leeks, carrots, and mushrooms for 3 minutes. Stir in tomato paste and garlic; sauté 2 minutes, stirring often.

4. Deglaze pan with wine and reduce for 3 minutes; add broth and thyme. Return browned chicken to pan and bring to a boil. Cover, reduce heat to medium-low, and simmer 20 minutes.

5. Stir in butter until melted; then season with salt and pepper. Remove and discard thyme sprig.