

# Slow-Cooker Coq au Vin

Yield: 5 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-recipe-chicken-quarters-in-instant-pot>

## Ingredients:

- 750 milliliters pinot noir
- 5 parsley sprigs
- 2 tablespoons chopped parsley
- 3 thyme sprigs fresh
- 1 bay leaf
- 1/2 leek cut lengthwise
- 6 ounces thick cut bacon cut into 1/2-inch dice
- 3 1/4 pounds whole chicken legs
- kosher salt
- freshly ground pepper
- 1 pound button mushrooms small
- 3/4 pound shallots halved
- 1 tablespoon unsalted butter
- 3 garlic cloves minced
- 2 tablespoons tomato paste
- 2 tablespoons all purpose flour
- 1 3/4 cups chicken broth
- 3/4 pound carrots peeled and cut into 2-inch pieces

## Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 275 milligrams
4. Fat: 54 grams
5. Fiber: 4 grams
6. Protein: 66 grams
7. SaturatedFat: 15 grams
8. Sodium: 820 milligrams
9. Sugar: 6 grams

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