

# Coq Au Vin Blanc Meatballs

## Ingredients:

- ✓ 1 lb ground chicken
- ✓ 1 large egg
- ✓ ½ cup bread crumbs
- ✓ 2 slices bacon, chopped
- ✓ 3 cups mushrooms, sliced
- ✓ 2 tbsp butter
- ✓ 1 red onion, chopped
- ✓ 1 tsp thyme
- ✓ Crushed red pepper, to taste
- ✓ 3 cloves garlic, grated
- ✓ 1 ½ cups dry white wine
- ✓ ¾ cups cream
- ✓ 1 tbsp Dijon mustard
- ✓ Mashed potatoes for serving



Total Time: 55 minutes Servings: 4

## Directions:

1. In a bowl, combine the chicken, bread crumbs, egg, and a pinch each of salt and pepper. Roll into 16 meat balls and bake for 20 minutes at 400 ° F.
2. Cook the bacon until crispy and remove from pan. Add a little olive oil (as needed, depending on how much bacon fat remains), then add mushrooms. Cook 3 minutes, then add onion, butter, thyme, and a pinch of salt, pepper, and red pepper flakes. Cook 5 minutes. Add garlic and cook 1 more minute. Transfer to the plate with the bacon.
3. Add the wine and ¼ cup water to the skillet. Cook scraping the brown bits off the bottom of the skillet. Let simmer for 5-10 minutes, then add cream and mustard. Mix. Then add meatballs, bacon, and mushroom mixture. Let simmer 10 minutes. Add a cornstarch slurry if it needs more thickening.
4. Serve over mashed potatoes.