



Pressure-cooker coq au vin

15'
Hands on

40'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 1 chicken, cut into portions
- 4 tablespoon(s) olive oil
- salt
- pepper
- 1 onion
- 1 chili pepper
- 1 clove(s) of garlic
- 1 tablespoon(s) thyme
- 2-3 sprig(s) rosemary
- 2 bay leaves
- 1 teaspoon(s) allspice berries
- 10 g ginger
- 200 g white wine
- 1 liter water
- 1 chicken bouillon cube
- 1 tablespoon(s) honey
- 500 g spaghetti

Method

- Place the pressure cooker and a [frying pan](#) over high heat.
- Place the [chicken](#) into a bowl, add 2 tablespoons olive oil, salt, pepper, and mix. Transfer the chicken into the hot pan and sauté for 4-5 minutes until golden.
- Coarsely [chop](#) the onion, and finely chop the chili pepper and garlic.
- Add 2 tablespoons olive oil into the pressure cooker, then add the vegetables, thyme, and mix.
- Deglaze with the wine, add the water, bouillon cube, honey, and chicken.
- In a cheesecloth, add the rosemary, bay leaves, allspice, the ginger cut into slices, then seal it well with kitchen twine, and add it to the pressure cooker.
- Seal with the lid, lower the heat to medium, turn the safety valve to the proper pressure indicator, and boil for 30 minutes.
- Then, turn the safety valve so that the pressure cooker depressurizes. Alternatively, turn off the heat and allow 5-10 minutes for the pressure cooker to depressurize on its own.
- Remove the chicken and place it onto a [plate](#), cover with plastic wrap, and set aside. Throw the cheesecloth away.
- Leave the pressure cooker with the sauce on heat. Add the spaghetti inside and boil for 8-10 minutes.
- Serve with the basil finely chopped, pepper, the kefalotyri cheese grated, and olive oil.

To serve

- 1 tablespoon(s) basil
- pepper
- 20 g kefalotyri cheese
- 1 teaspoon(s) olive oil

Διατροφικός πίνακας

Nutrition information per portion

449 Calories (kcal)	5.2 Total Fat (g)	1.2 Saturated Fat (g)	46.0 Total Carbs (g)
22%	7%	6%	18%
4.3 Sugars (g)	52.0 Protein (g)	3.6 Fibre (g)	0.94 Sodium (g)
5%	104%	14%	16%