Italian Sausage with Cannellini Beans

Quick · Serves 4

Ken's note: TBD

Browned Italian sausage and creamy cannellini beans, finished with Parmesan and fresh herbs, spooned over toasted bread.

Ingredients

- 2 Tbsp olive oil
- 1 lb Italian sausage (sweet or hot), casings removed
- 1 large onion, diced
- 4 garlic cloves, minced
- 2–3 Tbsp tomato paste
- ¾ cup chicken broth, divided
- 2 cans (15 oz) cannellini beans
- 1 tsp dried Italian herbs (rosemary, sage, oregano, thyme)
- Pinch of red pepper flakes (optional)
- 2 cups baby spinach, arugula, or kale (optional)
- ½ cup grated Parmesan, plus more to serve
- 2 Tbsp chopped parsley
- 2 Tbsp chopped basil
- Splash of balsamic vinegar
- Salt and pepper
- Toasted crusty bread, to serve

Method

1. Heat the oil in a large skillet over medium heat. Brown the sausage thoroughly, breaking it up, and set it aside. Cook the onion in the same pan until soft, then add the garlic for 1 minute. Stir in the tomato paste until slightly caramelized and deglaze with half the broth, scraping up the browned bits.
2. Add the beans (including the liquid from one can, for creaminess), the rest of the broth, the herbs, and pepper flakes. Simmer 8–10 minutes. Return the sausage and add the greens, if using, until they wilt. Stir in the Parmesan and half the fresh herbs. Taste, then season with balsamic, salt, and pepper at the end.
3. Spoon over toasted bread and finish with more Parmesan, the remaining herbs, and a drizzle of olive oil.