

Idiot's Kitchen Recipe – Italian Sausage with Herbed Beans

Recipe from www.idiotskitchen.com – Adapted from Williams Sonoma



Ingredients:

- 5 Hot/Spicy Italian Sausage Links (about 1½ pounds)
- 2 Tablespoons Olive Oil, divided
- 2 large onions, thinly sliced
- 2-3 cloves garlic, peeled and finely chopped
- 2 Tablespoons fresh thyme (about 10 sprigs)
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 (15 oz) can chicken broth, low sodium preferred
- 3 (15 oz) cans cannellini beans, drained and rinsed
- 1/3 cup tomato purée
- Pecorino Romano Cheese for topping
- Fresh Basil, for topping
- Salt & Pepper

Preheat the oven to 400 degrees.

Heat 1 Tablespoon of olive oil in a large oven proof pot over medium high heat. Add the Italian sausage links and brown on both sides. The sausages do not need to cook through as they will finish in the oven. When the sausages have browned, remove them from the pot and set aside.

Thinly slice 2 large onions and add them to the pot. Depending on the amount of oil/grease you have leftover from the sausage, you might need to add 1 more Tablespoon of olive oil to the onions. Cook the onions until softened but not browned, about 5 minutes.

Add 2-3 cloves of chopped garlic and 2 Tablespoons of fresh thyme leaves that have been stripped from their stems. Note: if you don't mind picking out the stems later, you can leave the thyme sprigs whole and just toss them into the pot. Add 1 teaspoon of dried oregano, 1 teaspoon dried basil, and freshly ground black pepper to taste.

Add 1 (15 oz) can of chicken broth and 1/3 cup of tomato purée. Drain and rinse 3 (15 oz) cans of cannellini beans and add them to the pot. Stir to combine then return the sausages to the pot and nestle them down into the beans and onions.

Cook uncovered at 400 degrees for 25 minutes until the sauce is thick and reduced.

Serve a generous scoop of beans with the Italian sausage(s) on top. Garnish with some shards of Pecorino Romano scraped from the wedge with a vegetable peeler and freshly chopped basil. Season to taste with salt & pepper.

Serves 3-5 and makes great leftovers.