

# MARLEY SPOON



## Luxe! Sausage & Bacon Cassoulet

with Pulled Pork & Cannellini Beans

 1,5h  2 Servings

Traditionally a peasant dish originating in Southwestern France, the beauty of cassoulet is that it's brimming with a wealth of ingredients. Our version features not one but three types of protein—bacon, bratwurst sausage, and pulled pork. The medley bakes with mirepoix, creamy cannellini beans, chicken broth concentrate, tomato paste, and thyme under a blanket of parsley & bacon fat-infused panko. (2-p serves 4; 4-p serves 8)



## What we send

- 2 (¼ oz) gelatin
- 2 pkts chicken broth concentrate
- ¼ oz fresh parsley
- ¼ oz fresh thyme
- 12 oz pkg bratwurst
- 4 oz pkg thick-cut bacon
- ½ lb pkg ready to heat pulled pork
- 2 oz sautéed mirepoix
- 6 oz tomato paste
- 2 (15 oz) cans cannellini beans
- 2 oz panko <sup>1</sup>
- 1 head butter lettuce
- ¼ oz Dijon mustard

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- sugar

## Tools

- medium (10-inch) ovenproof skillet

## Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1000kcal, Fat 61g, Carbs 55g, Protein 46g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. In a small bowl, stir together **gelatin, broth concentrate, and 1 cup water**; set aside. Pick and finely chop **parsley leaves** and **1 teaspoon thyme leaves** (keep separate).

Cut **sausage** into 1-inch sections. Cut **bacon** into ¼-inch pieces. Cut or tear **pork** into 1-inch pieces, reserving any meat juices in the package.



### 4. Bake cassoulet

To bowl with **bacon fat**, stir in **panko** and **parsley**; season to taste with **salt and pepper**. Sprinkle evenly over **cassoulet**. Bake until cassoulet is bubbling and crust is golden brown, 30–35 minutes (for deeper browning, broil skillet 6 inches from heat source, 1–2 minutes).



### 2. Brown meats

In a medium ovenproof skillet, heat **1 teaspoon oil** over medium-high. Add **sausage** and cook, stirring occasionally, until browned in spots, 4–5 minutes; transfer to a plate.

Add **bacon** and **1 tablespoon oil** to skillet; lower heat to medium. Cook, stirring frequently, until bacon is golden brown and crisp, about 5 minutes. Drain off **half of the bacon fat** into a medium bowl.



### 5. Prep salad

Meanwhile, separate **lettuce leaves**; discard core. Transfer to a large bowl, cover with a damp paper towel, and refrigerate until ready to serve.

In a small bowl, whisk together **Dijon mustard, 1 tablespoon vinegar, and 1 teaspoon sugar**. Gradually whisk in **3 tablespoons oil**; season to taste with **salt and pepper**. Set aside until ready to serve.



### 3. Add beans

Add **mirepoix** to skillet and cook, stirring frequently, until softened, about 2 minutes. Add **2 tablespoons tomato paste** (save rest for own use) and cook, stirring, until darkened in color, about 1 minute.

Add **beans and their liquid, pork and any juices, broth mixture, and thyme**. Bring to a simmer; season to taste with **salt and pepper**. Nestle **sausage pieces** into beans.



### 6. Serve

Rest **cassoulet** for 10 minutes before serving.

Toss **lettuce** with **dressing** to taste and season with **salt and pepper**. Divide **cassoulet** among plates. Serve with **salad** alongside. Enjoy!