

DINNERLY



🔍 ONE PAN

Seared Sausages with Stewed Potatoes & Green Beans



30-40min



2 Servings

This is our take on a classic Italian dish, just like Nonna used to make! Italian or not, it's sure to taste like a whole lotta love! The crispy Italian sausages are served with veggies stewed in a tomato sauce. Make sure to dip the sausage into the sauce for a flavor boost in each bite! We've got you covered!

WHAT WE SEND

- green beans
- russet potatoes
- garlic
- hot Italian sausage
- canned tomato sauce

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

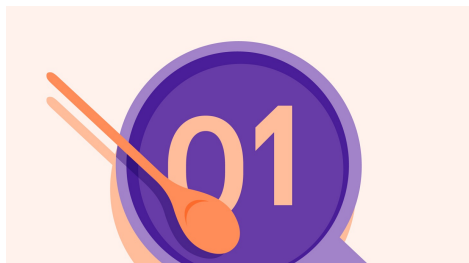
TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

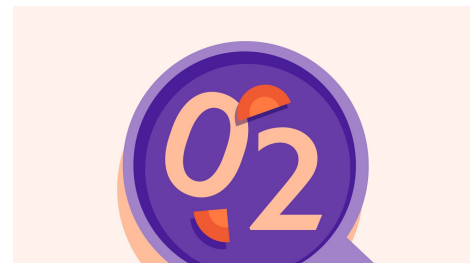
NUTRITION PER SERVING

Calories 580kcal, Fat 25g, Carbs 58g, Protein 35g



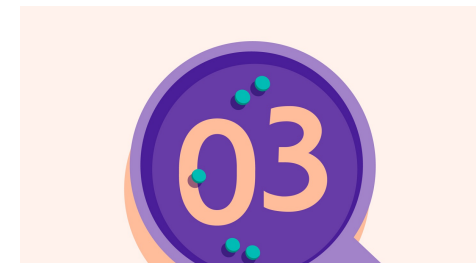
1. Prep ingredients

Trim ends from **green beans** and snap or cut in half. Scrub **potato**, then cut into 1-inch pieces (no need to peel). Peel and roughly chop **2 large garlic cloves**. Prick **sausages** all over with a fork.



2. Brown sausages

Heat **1½ tablespoons oil** in a medium pot (preferably a Dutch oven) over medium-high. Add **sausages** and cook, turning occasionally, until browned all over but not cooked through, 4–6 minutes. Transfer to a plate.



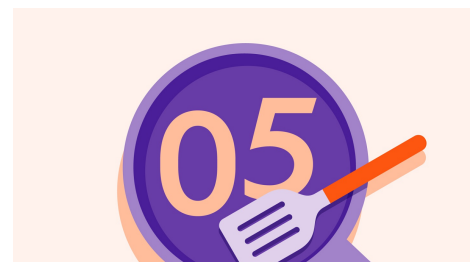
3. Brown vegetables

Return pot to medium-high heat. Add **green beans** and **potatoes** and cook, stirring occasionally, until browned in spots, about 5 minutes. Add **garlic** and cook until fragrant, about 1 minute.



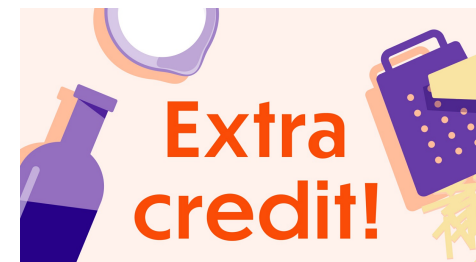
4. Cook stew

To the pot, add **tomato sauce**, **1½ cups water**, **½ teaspoon sugar**, and **1 teaspoon salt**; bring to a boil over high. Add **sausages** and **any juices** to the pot. Cover and cook over medium until the **potatoes** and **green beans** are tender, and **sausages** are cooked through, about 15 minutes.



5. Finish & serve

Uncover pot and transfer **sausages** to plates. Continue to simmer stew until liquid is thickened (about 4 cups), 5–7 minutes. Remove from heat, stir in **1 teaspoon vinegar** and season to taste with **salt** and **pepper**. Serve **sausages** with **stewed vegetables** alongside, topped with a **drizzle of olive oil**. Enjoy!



6. Take it to the next level

Serve this with a refreshing salad of bitter escarole or arugula tossed with a lemon dressing.