

# DINNERLY



## Easy Clean Up! Roasted Sausage & Bean Skillet

with Kale



40-50min



2 Servings

A warm and homey meal that builds in just one skillet? She is the moment. Italian pork sausage, white beans, and kale flavored with our Tuscan spice blend come together to make something great, but the Parmesan breadcrumbs on top make it even better. We've got you covered!



## WHAT WE SEND

- 15 oz can cannellini beans
- 1 bunch Tuscan kale
- 1 oz panko <sup>1</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- ¼ oz Tuscan spice blend
- 1 pkt chicken broth concentrate
- ¾ oz Parmesan <sup>2</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium ovenproof skillet

## ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 700kcal, Fat 35g, Carbs 47g, Protein 46g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third.

Drain **beans** (do not rinse). Strip **kale** leaves from stems. Cut or tear leaves into 1-inch pieces; discard stems. Finely grate **Parmesan**, if necessary.

In a small bowl, combine **panko**, **half of the Parmesan**, and **2 tablespoons oil**.



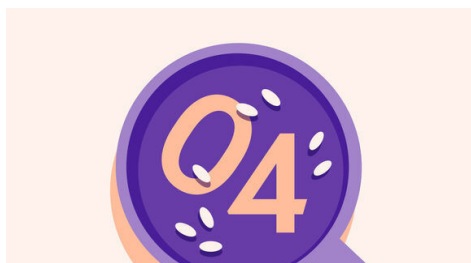
### 2. Cook sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Break **sausage** into 1-inch pieces and add to skillet. Cook until browned and cooked through, 3–5 minutes.



### 3. Cook kale

Add **half of the kale leaves** and stir until wilted. Stir in remaining kale leaves until wilted; season with **salt** and **pepper**. Add **beans**, **Tuscan spice**, **broth concentrate**, and **1¼ cups water**; bring to a boil.



### 4. Bake & serve

Remove from heat and stir in **remaining Parmesan**; season to taste with **salt** and **pepper**. Top with **panko mixture**. Bake on upper oven rack until top is golden-brown, 30–35 minutes (if top is not as brown as desired, broil for 30–60 seconds).

Let **sausage and bean skillet** cool for 5 minutes before serving. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!