



FAST

ONE POT

Spicy Pan-Seared Sausages

with Beans, Roasted Peppers & Spinach



20-30min



2 Servings

Fresh sausage brings full flavor to this one-pan dish. Searing the Italian-style sausage builds a base flavor that infuses the pan sauce, coating creamy beans and kale. Everything finishes cooking on the stove, where all the flavors gently meld together.

What we send

- canned tomatoes
- garlic (use 1 large clove)
- 4 oz roasted red peppers
- 1 can cannellini beans
- 12 oz pkg hot Italian sausage links
- 7 oz leek
- 1 pkt chicken broth concentrate
- 3 oz baby spinach
- ¾ oz piece Parmesan ⁷
- 2 mini French rolls ¹

What you need

- olive oil
- kosher salt

Tools

- fine-mesh sieve
- box grater or microplane
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

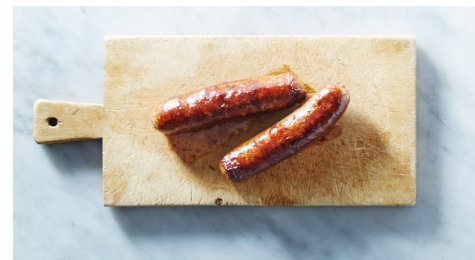
Nutrition per serving

Calories 1010kcal, Fat 58g, Carbs 79g, Proteins 53g



1. Prep ingredients

Using kitchen shears, cut **tomatoes** directly in can until finely chopped, if necessary. Peel and thinly slice **1 large garlic clove**. Cut **roasted red peppers** into ¼-inch pieces. Drain and rinse **beans**.



2. Brown sausages

Using the tip of a paring knife, pierce **sausages** a few times. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add sausages and cook, turning occasionally, until browned all over, 5-6 minutes (they will not be cooked through). Transfer to a plate. Reserve skillet.



3. Cook leeks

Meanwhile, trim and discard root from **leek**, then halve lengthwise and slice crosswise into ¼-inch pieces. Rinse leeks to remove any grit, then drain. In same skillet, heat **1 tablespoon oil**. Add leeks and **garlic**. Cook, stirring occasionally, until leeks are tender and lightly browned, about 5 minutes.



4. Finish sausages & sauce

Add **tomatoes and their juices, beans, roasted peppers, ¼ cup water** and **chicken broth concentrate** to skillet. Season to taste with **salt**. Bring to a boil. Reduce heat to medium. Stir in **spinach** until wilted. Add **sausages and any resting juices** back to skillet. Simmer until liquid is slightly reduced and sausages are cooked through, 6-8 minutes.



5. Toast rolls

Meanwhile, preheat broiler with top rack 6 inches from heat source. Finely grate **Parmesan**. Halve **rolls** lengthwise. Lightly brush cut sides with **oil**. Place rolls, cut sides-up, on a piece of foil. Broil on top oven rack until golden and crisp, 2-3 minutes (watch closely, as broilers vary).



6. Slice sausages & serve

Remove **sausages** from skillet and thinly slice on an angle. Spoon **bean and spinach mixture** into shallow bowls, and top with **sausages** and **some of the Parmesan**. Serve alongside **rolls** with **remaining Parmesan** at the table for sprinkling over top. Enjoy!