

Fall Big Batch:

Cassoulet



1,5h



2 Servings

What we send

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

What you need

- kosher salt & ground pepper
- olive oil
- 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 0kcal

1. Prep ingredients

Preheat oven to 350°F with a rack in the center position. In a small bowl, stir together gelatin and ¼ cup water; set aside. Cut sausage into 1-inch sections. Cut bacon into ¼-inch pieces. Pick and finely chop parsley leaves and 1 teaspoon thyme leaves (keep separate). Drain and rinse beans. Cut or tear pork into 1-inch pieces, reserving any bag juices.

4. Bake cassoulet

To bowl with bacon fat, stir in panko, parsley, and 1 tablespoon oil; season to taste with salt and pepper. Sprinkle half evenly over beans. Cover and bake until crust is set, about 15 minutes. Uncover skillet and continue baking for 15 minutes longer. Sprinkle remaining panko mixture over and bake until crust is golden brown, 25–30 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 ½ tablespoon oil to skillet; lower heat to medium. Cook, stirring frequently, until golden brown and crisp, about 5 minutes. Transfer 1 tablespoon bacon fat to 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 and cook, stirring, until darkened in color, about 1 minute. Add beans, pork and any juices, broth concentrate, thyme, gelatin mixture, and 2 cups water. 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, season to taste with salt and pepper. Divide cassoulet between plates. Serve with salad. Enjoy!