

Turkey Sausages with Spicy Beans

Ingredients

2 tablespoons olive oil
8 turkey sausages > take meat out of casing
5 cloves garlic, peeled and sliced into chunks
Large onion diced
1 pound cherry tomatoes cut in half
3 dry red hot peppers or red shaker peppers
Salt and freshly ground black pepper
2 (15-ounce) cans cannellini beans do not rinse or drain juices
2 handfuls fresh flat-leaf parsley leaves picked and chopped
4 or 5 diced red potatoes diced
Chicken stock (enough to make broth for soup)

Heat a large pan over medium-high heat. Add the olive oil to heat. Once hot, add the sausages and brown on all sides, for about 8 minutes total. Remove the sausages from the pan to plate and reserve.

Add the garlic, and onions and sauté until golden and brown. With a wooden spoon, stir in the tomatoes and red peppers and season with salt and pepper. Lower the flame, and cover the pan with a lid, simmer for 10 minutes, until the tomatoes have broken down and thickened to a sauce-like consistency.

Add the browned sausages (and any juice left on the plate), beans, potatoes and parsley to the thickened tomatoes. Add broth and Stir well and simmer till potatoes are done.

* I used 4 turkey sausages for this recipe and it worked out great.