

Saucy Beans with Sausage and Breadcrumbs



SIZE

For 4

PREPARATION

30 min

DIFFICULTY



Level 1



Level 1

This saucy bean based dish is perfect for a fall or winter night in! The addition of lemon at the end adds a light and bright flavor profile while the panko topping adds a nice textural contrast.



Ingredients

¼ cup olive oil, plus 2 tablespoons divided, plus more to serve

1 cup panko breadcrumbs

salt and pepper

1 lb chicken sausage, halved lengthwise and thinly sliced

1 onion, thinly sliced

2 cloves garlic, thinly sliced

½ tsp red pepper flakes

2 cans white beans, rinsed and drained

1 jar not just pasta sauce, blended

1 lemon, halved

Process

1

Heat **¼** cup oil in a 12-inch nonstick skillet over medium high until shimmering. Add the breadcrumbs, **¼** teaspoon salt and **¼** teaspoon pepper, and cook, stirring, until toasty and golden brown, about 5 minutes. Transfer to a small bowl.

2

Add 2 tablespoons of the oil to the same skillet, and heat over medium high until shimmering. Add the sausage and toss to coat with the oil. Cook undisturbed until golden brown, about 3 minutes. Stir and cook for another 2 minutes. Transfer to a small bowl using a slotted spoon.

3

To the remaining oil in the pan, add the onion, garlic, and red pepper flakes. Cook until softened, about 5 minutes. Add the beans, not just pasta sauce, and **½** cup water and bring to a simmer over medium high. Reduce to medium and cook for another 5-7 minutes until slightly thickened and warmed through. Off heat, stir in the juice of **½** lemon and the sausage. Top the beans with desired amount of breadcrumbs, parsley, shaved parm, and a drizzle of oil. Serve with remaining lemon cut into wedges.