

Sausage and White Bean Casserole

Serves 4 | Hands-On Time: 15m | Total Time: 40m

1 tablespoon plus 1 teaspoon olive oil
1 pound Italian sausage links
2 carrots, cut into 1/2-inch pieces
2 cloves garlic, chopped
2 bunches Swiss chard, leaves cut into 2-inch strips
(about 12 cups)
2 15.5-ounce cans cannellini beans, rinsed
kosher salt and black pepper
2 tablespoons bread crumbs



Heat oven to 400° F. Heat 1 tablespoon of the oil in a large ovenproof skillet over medium-high heat. Add the sausage and cook, turning, until browned and cooked through, 5 to 6 minutes. Transfer to a plate.

Add the carrots and garlic to the skillet and cook for 1 minute. Add the chard and cook until wilted, 1 to 2 minutes. Add the beans, 1/2 cup water, and 1/4 teaspoon each salt and pepper; bring to a boil. Nestle the sausages in the beans.

In a bowl, combine the breadcrumbs and the remaining teaspoon of oil. Sprinkle over the sausage mixture. Transfer the skillet to oven; bake until golden, about 25 minutes.

By Sara Quessenberry, October 2009

<https://www.realsimple.com/food-recipes/browse-all-recipes/sausage-white-bean-casserole-recipe>