

Italian Sausage and White Bean Stew



Preparation time: 30 min

Difficulty: Easy

For this recipe we used:

Organic Chopped Tomatoes 2 cups



Preparation

This **easy and comforting stew with Italian sausage**, beans and Pomì Organic Chopped Tomatoes is the **perfect weeknight dinner**. Just add your favorite crusty bread!

- 1. In a large skillet or saucepan, heat 2 tbsp extra virgin olive oil until shimmering but not smoking.
- 2. Add onions and green peppers. Cook for 3 to 4 minutes over medium-high heat, stirring frequently. Then add Italian sausage. Cook until sausage is fully browned (about 5 to 6 minutes more). Be sure to break up the sausage using a wooden spoon and toss regularly until fully cooked through.
- 3. Add white beans, **Pomì Organic Chopped Tomatoes**, water, oregano, and black pepper. Bring to a boil, then lower heat to medium-low and let simmer for 20 minutes. Stir occasionally, and watch if more water is needed (add only a very little bit at a time).
- 4. Finally, stir in fresh parsley and remove the Italian sausage and bean stew from heat.
- 5. Serve with your favorite crusty bread.

Recipe by Suzy Karadsheh of TheMediterraneanDish.com