

## Sausage and White Bean Skillet

*This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).*

*Prep Time: 10 minutes*

*Cook Time: 35 minutes*

*Total Time: 45 minutes*

*Serves 4*

### Ingredients

- ¼ cup olive oil, divided
- 18 oz. Gerber's Sweet Italian Chicken Sausage Links, casings removed
- ½ large onion, diced
- 2 medium carrots, peeled and diced
- 1 celery stalk, diced
- 2 garlic cloves, minced
- 2 Tbsp. tomato paste
- 1 ½ tsp. dried thyme
- ½ tsp. salt
- 1 14.5 oz. can of reduced sodium chicken broth
- 1 14.5 oz. can of Heinen's Organic Fire Roasted Diced Tomatoes
- 2 15 oz. cans of Heinen's Organic Cannellini Beans, drained and rinsed
- ½ cup panko breadcrumbs
- 2 tsp. olive oil
- ⅛ tsp. salt



### Instructions

1. Preheat broiler.
2. In a large oven-safe skillet, heat 2 Tbsp. of the olive oil over medium heat. Add chicken sausage and brown, crumbling into smaller pieces using the back of a wooden spoon.
3. When sausage is browned, add remaining 2 Tbsp. of olive oil and the onion, carrots and celery. Continue to sauté over medium heat for 10 minutes, stirring occasionally.
4. Add the garlic, tomato paste, thyme and salt and cook for 1 minute, stirring constantly. Add half the can of chicken broth to deglaze the pan. Use a wooden spoon to scrape up the brown bits from the bottom of the pan for about 2 minutes. Add remaining broth, diced tomatoes and beans. Bring mixture to a simmer and season to taste with salt and pepper. Continue to cook over medium-low heat for 10 minutes, stirring often.
5. In a small dish, combine the breadcrumbs, olive oil and salt. Sprinkle over the top of the sausage and white beans and carefully transfer pan to the broiler. Broil for 1-2 minutes, or until the breadcrumbs turn golden brown.