

White Bean and Smoked Sausage Side Dishin'

Chef Judi Gallagher

1 large onion chopped
2 Tsp. canola oil
2 cans white beans drained
1 tomato diced
1 package smoked sausage, chopped
1 clove garlic minced
Kosher salt and black pepper to taste
¼-cup chicken stock
1 splash hot sauce- optional
Chopped parsley

This is a wonderful side dish with grilled chicken or add 2 cups chicken stock and simmer for 20 minutes to make a hearty soup.

Heat oil in pan. Add chopped onion and sauté until lightly brown
Add smoked sausage and brown about 5 minutes. Add garlic and stir. Add drained beans, season, add small amount of chicken stock and tomatoes. Simmer for 5 minutes. Season with hot sauce if your desire.