



INGREDIENTS

3 TBSP of extra virgin olive oil
1 TBSP of freshly chopped rosemary
2 thinly sliced red onions
Kosher salt & pepper
1 TBSP of chili pepper
1 cup of white wine
4 Italian Hot Pork sausages
2 TBSP of tomato paste
2 cans of medley of beans
2 cups of vegetable stock
2 cups of frozen peas



ITALIAN HOT PORK SAUSAGE & BEANS STEW

By Caterina Romano's kitchen

DIRECTIONS

1. Heat the oil in a large frying pan over high heat.
2. Add the onions, rosemary, chili flakes, salt and pepper. Fry for 10-12 minutes.
3. Add the wine and allow it to cook until it reduces by half.
4. Add the sausage pieces and sauté for 10 minutes until brown on all sides.
5. Add the tomato paste and cook for 2-3 minutes.
6. Open the cans of beans and add to the skillet along with the juices.
7. Add the vegetable stock. Season with kosher salt and pepper to taste.
8. Once the mixture reaches a boiling point, lower the heat to simmer and cook for 20-25 minutes, stirring occasionally.
9. In the last 5 minutes left of cooking, add the peas and mix well.
10. Serve with crusty garlic bread.