

Sausage With White Beans and Tarragon

Serves 4 | Hands-On Time: 30m | Total Time: 30m

Ingredients

2 tablespoons olive oil
8 small Italian sausage links (about 1 1/2 pounds total)
2 medium carrots, thinly sliced on the bias
1 onion, chopped
kosher salt and black pepper
1 15-ounce can white beans, rinsed
3/4 cup dry white wine
1 tablespoon fresh tarragon

Directions

Heat 1 tablespoon of the oil in a large skillet over medium-high heat.

Add the sausage and cook, turning occasionally, until cooked through, 10 to 12 minutes. Transfer to a cutting board and let rest 5 minutes before slicing.

Wipe out the skillet and heat the remaining tablespoon of oil over medium heat.

Add the carrots, onion, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally, until tender, 8 to 10 minutes.

Add the beans and wine and simmer for 5 minutes. Fold in the sliced sausage and tarragon.



By Kate Merker, September 2010

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