





**GLUTEN
FREE**

Andouille Sausages & Bean Stew

with Caramelized Fennel & Kale Salad

 30-40min  2 Servings

This is the perfect recipe for a cold winter day. Smoked pork sausages are browned and served tucked into a stew of cannellini beans and sweet caramelized fennel scented with rosemary. It's almost like a quick, deconstructed cassoulet meant to warm you from the inside out. The bright kale salad on top is the perfect complement. Cook, relax, and enjoy!

What we send

- packet chicken broth concentrate
- fennel
- fresh rosemary
- can cannellini beans
- andouille sausage
- champagne vinegar
- baby kale

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 725.0kcal, Fat 48.3g, Proteins 41.9g, Carbs 26.8g



1. Prep ingredients

Preheat oven to 250°F. Remove any bruised outer layers from **fennel**; quarter, remove core, and thinly slice. Pick **rosemary leaves** from half of the stems and finely chop (reserve remaining **rosemary sprigs** for step 4). Drain **cannellini beans**, reserving ¼ cup of the **liquid**.



4. Cook beans

Add **beans**, **reserved bean liquid**, **chicken broth concentrate**, **rosemary sprigs**, and 1 cup **water** to the skillet. Bring to a simmer and cook until reduced and just a little sauce remains, 8-10 minutes. Season with ¼ teaspoon **salt** and a few grinds **pepper**.



2. Sear sausage

Heat 1 tablespoon **oil** in a medium skillet over medium-high. Add **sausages** to skillet and cook until golden brown on all sides, 5-6 minutes. Transfer to a rimmed baking sheet and place in the oven to keep warm.



5. Make salad

Meanwhile, whisk **champagne vinegar** and 2 tablespoons **oil** in a large bowl. Add **baby kale** and **remaining fennel** and toss to coat. Season to taste with **salt** and **pepper**.



3. Caramelize fennel

Add ¾ of the **fennel** and ¼ teaspoon **salt** to the same skillet. Cook fennel, stirring, until deeply golden brown along the edges, 6-8 minutes.



6. Finish

Remove **rosemary sprigs** from **bean stew**. Divide **beans** between 2 plates, top with **andouille sausage**, and garnish with **chopped rosemary**. Serve **salad** alongside. Enjoy!