



# DINNERLY



## Seared Sausages with Stewed Potatoes & Green Beans

 30-40min  4 Servings

This is our take on a classic Italian dish, just like Nonna used to make! Italian or not, it's sure to taste like a whole lotta love! The crispy Italian sausages are served with veggies stewed in a tomato sauce. Make sure to dip the sausage into the sauce for a flavor boost in each bite! We've got you covered!

#### WHAT WE SEND

- sweet Italian sausage
- garlic
- canned tomato sauce
- green beans
- russet potatoes

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

#### TOOLS

- large pot

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 580.0kcal, Fat 25.0g, Proteins 35.0g, Carbs 58.0g



#### 1. Prep ingredients

Trim ends from **green beans** and snap or cut in half. Scrub **potatoes**, then cut into 1-inch pieces (no need to peel). Peel and roughly chop **3 large garlic cloves**. Prick **sausages** all over with a fork.



#### 2. Brown sausages

Heat **3 tablespoons oil** in a large pot (preferably a Dutch oven) over medium-high. Add **sausages** and cook, turning occasionally, until browned all over but not cooked through, 4–6 minutes. Transfer to a plate.



#### 3. Brown vegetables

Return pot to medium-high heat. Add **green beans** and **potatoes** and cook, stirring occasionally, until browned in spots, about 8 minutes. Add **garlic** and cook until fragrant, about 1 minute.



#### 4. Cook stew

To the pot, add **all of the tomato sauce**, **2 cups water**, **1 teaspoon sugar**, and **2 teaspoons salt**; bring to a boil over high. Add **sausages** and **any juices** to the pot. Cover and cook over medium until the **potatoes** and **green beans** are tender, and sausages are cooked through, about 15 minutes.



#### 5. Finish & serve

Uncover pot and transfer **sausages** to plates. Continue to simmer stew until liquid has thickened (about 7 cups), 5–7 minutes. Remove from heat, stir in **2 teaspoons vinegar** and season to taste with **salt** and **pepper**. Serve **sausages** with **stewed vegetables** alongside, topped with a **drizzle of olive oil**. Enjoy!



#### 6. Take it to the next level

Serve this with a refreshing salad of bitter escarole or arugula tossed with a lemon dressing.