



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

ONE POT CHICKEN CHIPOLATAS WITH POTATOES, CANNELLINI BEANS AND TOMATO OLIVE SAUCE



PREP
15 min



COOK
30 min

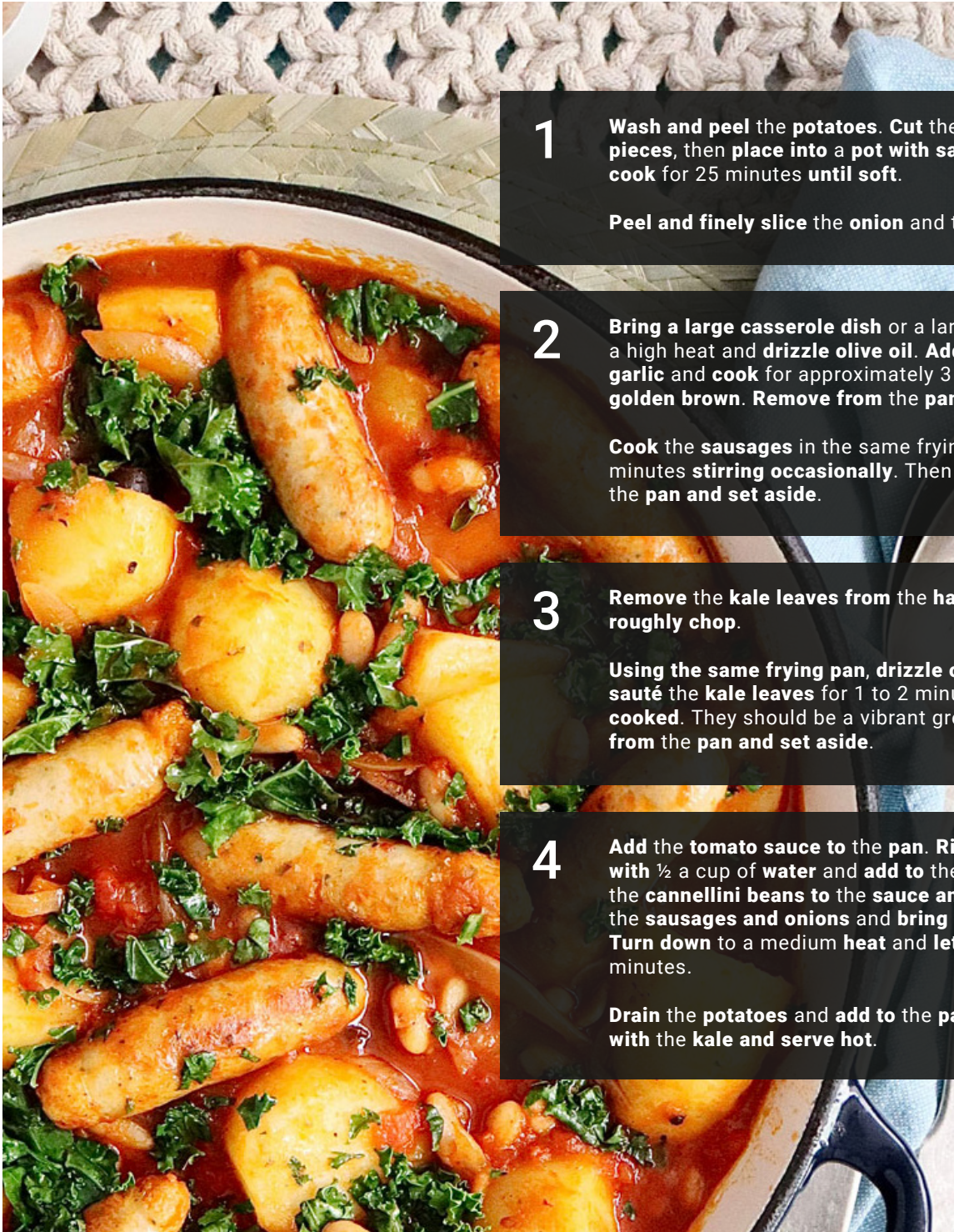


SERVES
4

INGREDIENTS:

- > 450g Chicken Chipolatas
- > 400g Olive Tomato Sauce
- > 400g Cannellini Beans
- > 1kg Dutch Cream Potatoes
- > ½ Kale Bunch
- > 1 Brown Onion
- > 2 Garlic Cloves

METHOD - GET COOKING!



1 Wash and peel the potatoes. Cut them into 5cm pieces, then place into a pot with salted water and cook for 25 minutes until soft.

Peel and finely slice the onion and the garlic.

2 Bring a large casserole dish or a large frying pan to a high heat and drizzle olive oil. Add the onion and garlic and cook for approximately 3 minutes until golden brown. Remove from the pan and set aside.

Cook the sausages in the same frying pan for 5 minutes stirring occasionally. Then remove from the pan and set aside.

3 Remove the kale leaves from the hard stems and roughly chop.

Using the same frying pan, drizzle olive oil and sauté the kale leaves for 1 to 2 minutes until cooked. They should be a vibrant green. Remove from the pan and set aside.

4 Add the tomato sauce to the pan. Rinse the jar with ½ a cup of water and add to the sauce. Add the cannellini beans to the sauce and stir. Add the sausages and onions and bring to the boil. Turn down to a medium heat and let it cook for 5 minutes.

Drain the potatoes and add to the pan. Mix through with the kale and serve hot.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover kale chopped in a fresh salad or a pasta dish.
- Use half of the cannellini bean water for the sauce before fully draining.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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