

Sausage & White Bean Casserole

PREP TIME:

20 minutes

COOKING TIME:

LOW: 8 hours
or
HIGH: 3 hours

SERVES:

4-6

sprinkle with toasted
breadcrumbs
pair with a light French
red wine



INGREDIENTS:

1 x 15oz cans, drained cannellini beans
2 tbsp light olive oil
1 1/2 cups / 1 medium onion, diced
1 cup / 2 parsnips, diced *or carrots
1 cup, 2 celery ribs, diced
1 x 14oz can diced tomatoes, drained
8 oz Italian sausage cut into 1/3" rounds
1 1/2 tsp / 3 cloves garlic, minced
1 Daube Provençale blend
1/3 cup / 2.5 fl oz white wine
1 cups / 8 fl oz chicken broth
2 cups kale or spinach, torn
1/2 cup toasted breadcrumbs

PREPARE:

rinse and drain the dried beans and put
into the slow cooker

heat the oil in a skillet on medium;
soften the onion, parsnip and celery

transfer the vegetables to the slow
cooker

stir in the tomatoes, sausage and garlic

sprinkle in the Daube Provençale blend;
add the wine and chicken broth

stir, cover and cook on LOW for 8 hours
or HIGH for 3 hours

Remove the cover and stir in the greens.
Sprinkle with toasted breadcrumbs.