

Sausage & White Bean Casserole

PREP TIME:

20 minutes

COOKING TIME:

LOW: 8-9 hours
OR
HIGH: 4 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

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

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 8-9
hours or HIGH for 4 hours