



## **Braised White Beans, Kale & Sausage Stew**

### INGREDIENTS

1 Tbsp Canola Oil  
3-4 links Pine Street Market Spiced Pear Sausage or Toulouse Sausage  
4 oz. Pine Street Market Bacon Ends, cut into approx. 1-inch pieces  
1 medium Onion, diced  
3 Garlic Cloves, smashed with the side of a knife  
1 lb. Kale, roughly chopped  
2 cups Pine Street Market Bone Broth  
2 cans (15 oz.) White Beans, rinsed  
1 cup Whole Milk  
2 Thyme Sprigs, roughly chopped  
4 Sage Leaves, roughly chopped  
Kosher Salt & Cracked Black Pepper  
¼ cup Flat Leaf Parsley, minced  
2 tbsp Parmesan Cheese, grated  
1 tbsp Extra Virgin Olive Oil

### PREPARATION

- Heat the oil in a sauce pot over medium-high heat. Cook the sausages - approximately 4 minutes per side, or until they form a brown crust. Remove the sausages to a plate. Turn the heat down to medium and, in the same pot, cook the bacon, onion, celery, and garlic for 2 minutes or until the onions become translucent. Add the kale and broth, place the lid on top, bring to a simmer, and cook for 5 minutes.
- Add the beans, milk, thyme, and sage to the pot. Bring to a simmer (do not let it boil as it will cause the milk to separate) and reduce the heat to low. Cook, stirring often, for 5 minutes.
- Add the sausage to the pot making sure to include the drippings. Simmer for 10 minutes or until the sausage reach an internal temperature of 165°F.
- Remove the sausages from the pot, slice into rings, and stir back into the beans. Taste and season with salt and pepper. Garnish with parsley, cheese, and olive oil and allow to cool for 10 minutes before serving.