

Chicken and Sausage Bake



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
spinach salad



Dried white beans and kidney beans cost far less than canned beans. The next time you cook a pot of beans, add an extra cup of dried beans and more water. Freeze the extra cooked beans to keep on hand.

SHOPPING LIST

- chicken • Polish sausage
- Great Northern beans
- kidney beans • tomatoes
- chicken broth • green onions

ON HAND

- olive oil • garlic • thyme • salt

INGREDIENTS

- 1/4 cup olive oil, divided
- 2 cloves garlic, crushed
- 2 skinless, boneless chicken breast halves, cubed (about 4 ounces each)
- 1/2 pound Polish sausage, sliced 1/4 inch thick
- 1 (16-ounce) can Great Northern beans, rinsed and drained
- 1 (16-ounce) can kidney beans
- 1 can Italian-style tomatoes, drained
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 cup chicken broth or white wine
- 4 green onions, sliced

SERVES 4

COOKIN'
Express

• If your favorite skillet does not have a lid, you can always use heavy aluminum foil.

Make Ahead

You can prepare this dish through step 2 up to 2 hours ahead.

♦ VARIATION

For a true Spanish flavor, use Spanish chorizo sausage in place of the Polish sausage.

- 1** Preheat oven to 375°F. Heat 2 tablespoons oil in a medium ovenproof skillet over medium heat; add garlic and chicken. Cook until chicken is browned, about 5 minutes.



- 2** Add sausage, beans, tomatoes, thyme, salt and broth to skillet; stir. Cover skillet. Place in oven until chicken is cooked through, about 15 minutes.

- 3** Add onions to skillet; stir. Drizzle remaining oil over top.



- 4** Cover casserole; cook until onions are tender, about 10 minutes longer.