
Cooking With Rania

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Sausage and Beans

INGREDIENTS

- 8 Italian sausages
- 4 tablespoons olive oil
- Few thyme sprigs
- 4 finely sliced garlic cloves
- 28-ounce can of mixed beans (drained and rinsed)
- 28 ounce can chopped tomatoes
- Salt
- Pepper

DIRECTIONS:

Pan-fry 8 sausages in a wide, heavy pan with 4 tablespoons olive oil and a few thyme sprigs. Add finely sliced garlic cloves and cook for 3-4 minutes, stirring occasionally, until the sausages are golden brown. Stir in the mixed beans and then the chopped tomatoes. Bring to a simmer, partially cover, and stew for 10-12 minutes, by which time the sausages should be cooked through. Season with salt, pepper and a pinch of sugar if the tomato sauce is too sharp. Serve in bowls with chunks of crusty bread.