



## Smoked Sausage Skillet *Cassoulet*

Total Recipe Time: 1 hour  
Makes 6 servings

- 1 pound Hackenmuellers Pork Smoked Sausage**  
(like Polska Kielbasa, or any pork smoked dinner sausage)
- 1 large onion, thinly sliced**
- 2 garlic cloves, crushed**
- 1 tablespoon vegetable oil**
- 1 medium apple, cored and chopped**
- 1 teaspoon dried rosemary**
- 3/4 teaspoons dried sage**
- 1 14-1/2-ounce can diced tomatoes in juice**
- 1 15-ounce can Great Northern beans, drained**
- 1 10-ounce package frozen baby lima beans, thawed**
- 1 cup chicken broth**
- 1-1/2 tablespoons tomato paste**
- 1-1/2 cups seasoned croutons**
- 1/3 cup chopped fresh parsley**



### **Directions:**

In large heavy skillet, sauté onion and garlic in oil over medium-high heat; stir in apple, herbs, tomatoes, beans, broth and tomato paste. Stir to blend well. Add sausage. Bring to a boil, cover, reduce heat to a simmer and simmer for 20-30 minutes until thoroughly heated. Serve topped with croutons and chopped parsley.