

White Bean and Sausage Skillet



Serves: 4



Total Time:
25 minutes



Estimated Cost:
\$7

Ingredients

- 12 oz smoked sausage, sliced into rounds,
- 2 cans white beans (cannellini or Great Northern), drained and rinsed,
- 2 cups fresh or frozen spinach,
- 1 can diced tomatoes,
- 3 garlic cloves, minced,
- 1/2 tsp smoked paprika,
- Red pepper flakes (optional),
- Olive oil



Instructions

- 1 Heat oil in a large skillet over medium heat. Add the sausage and cook until browned on both sides, about 4 minutes.
- 2 Add garlic and paprika, stir for 30 seconds.
- 3 Add the tomatoes and beans, stir to combine, and simmer for 5 minutes.
- 4 Toss in the spinach and cook until wilted, another 2 minutes.
- 5 Taste, adjust seasoning, and serve directly from the skillet.