



Salsiccie E Fagioli

4 tablespoons extra virgin olive oil (59ml)
3 garlic cloves, peeled and crushed
8 x 3 oz pork sausages (8 x 85g)
2 sprigs fresh rosemary
10 oz can peeled plum tomatoes (283g)
2 x 19 oz can cannellini beans, drained and rinsed (2 x 540ml)
salt and freshly ground black pepper, to taste

Com Si Fa?

- In a saucepan, heat olive oil. SautŽ garlic and add the sausages and rosemary. Cook for a few minutes, turning the sausages over.
- Pierce sausages to allow the fat to drip out and flavour up the dish.
- Add the tomatoes to the pan. With the back of a wooden spoon, break up the tomatoes into little chunks.
- Add half a cup of water and allow to simmer. Then add beans, salt and pepper.
- Let cook together for about 15 minutes or until the sauce has reduced and thickened.

Per 4 persone



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