



## Stewed sausage and Borlotti beans



**Time:** 60 min.

**Difficulty:** Medium

### Ingredients (4 People)

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- Chopped Tomatoes 400g 400 gr
- Dry Borlotti beans 100 gr
- Dry Cannellini beans 100 gr
- Extra-virgin olive oil 3 tablespoons
- Fresh sausages 2
- Garlic 1 clove
- Salt to taste

**For this recipe we used:**



## Preparation

After 12 hours of soaking, wash and bake the beans in plenty of water for at least 45 minutes over low heat.

Meanwhile, prepare a tomato sauce with oil, garlic, **Chopped Tomatoes Pomi** and salt.

Cook the sauce for 15 minutes. Sear the sausages for 7-8 minutes, cut them into two or three pieces and add them to the tomato sauce. After a couple of minutes add the previously cooked beans.

Cook for about 20 minutes on low heat and at the end of cooking remove the garlic.