

Ragout of Broccolini, Beans, and Sausage

White beans, sausage, and broccoli are a classic Mediterranean combination. Instead of broccoli, I use broccolini, because it is more tender and the stems don't need peeling. Preparing the dish with canned cannellini beans makes it a cinch.

4 Servings

- 2 tablespoons good olive oil, plus more for drizzling (optional)
- 1/2 cup chopped onion
- 6 ounces hot Italian sausage meat
- 1 can (15.5 ounces) cannellini beans
- 1 small bunch (8–10 ounces) broccolini
- 2 teaspoons chopped garlic
- 1/4 teaspoon salt, plus more if needed
- 1/8 teaspoon red pepper flakes
- Grated Parmesan cheese (optional)

Pour the oil into a large skillet or saucepan and add the onion and sausage. Cook over high heat for 2 to 3 minutes, breaking the sausage meat into small pieces with a fork or spoon. Add the liquid from the can of beans and bring to a boil.

Meanwhile, wash and cut the broccolini tops into 1-inch pieces and the stems into 1/2-inch pieces. Add to the pan with the garlic, salt, and red pepper flakes and return to a boil. Cover and boil gently for 4 to 5 minutes, or until the broccolini is tender but still a little crunchy.

Add the beans, mix well, and return to a boil. Boil, uncovered, for 2 to 3 minutes to blend the flavors together. Taste and add more salt if needed. Serve as is, or sprinkle with the Parmesan cheese and extra oil.