

# 15-Minute Skillet Cassoulet



## main meals

**POINTS®** Value: 10  
Servings: 4  
Preparation Time: 15 min  
Cooking Time: 15 min  
Level of Difficulty: Easy

Satisfy big appetites in a hurry with this French-inspired bean and sausage meal.

## Ingredients

2 spray(s) cooking spray, or enough to coat skillet  
1 medium onion(s), chopped  
1 medium garlic clove(s), minced  
8 oz kielbasa, sliced 1/4-inch thick  
1/4 tsp dried thyme  
3/4 cup(s) canned chicken broth  
30 oz canned great Northern beans, rinsed and drained  
1 1/2 tbsp canned tomato paste  
1/2 cup(s) dried bread crumbs

## Instructions

Preheat broiler.

Coat a nonstick ovenproof skillet with cooking spray and heat. Add onion, garlic and kielbasa and sauté until onion is tender, about 3 to 4 minutes. Add thyme, broth, beans and tomato paste; simmer 10 minutes.

Sprinkle bread crumbs over beans. Place skillet under broiler until bread crumbs are browned, about 30 seconds. Yields about 1 3/4 cups per serving.

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