

Italian Sausage & Two Bean Skillet



Ingredients

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| 1 package Azteca® Homestyle flour tortillas | 1 tablespoon extra-virgin olive oil |
| 4 uncooked Italian sausage links (about 1 pound) | 2 shallots, peeled and sliced (½ cup) |
| 1 tablespoon minced garlic (6 cloves) | 2 cups reduced-sodium chicken broth |
| 12 ounces green beans, trimmed | 1 (15 ounce) can cannellini beans, rinsed & drained |
| 1½ cups cherry tomatoes, halved | ? cup chopped Italian parsley |

Directions

Heat oil in large skillet over medium heat; add sausage and cook for 10 minutes, turning occasionally. Add shallots, garlic and chicken broth and bring to boil; reduce heat. Cover and simmer 5 minutes. Add green beans and cannellini beans; return to simmer. Cover and cook 5 minutes more or until green beans are crisp-tender and sausage is done (160 °). Add tomatoes and parsley to skillet and stir to coat. Warm tortillas according to package directions. Place desired amount in the center of the tortilla roll burrito style served with salsa or sour cream.