



ONE-POT GREEN BEANS, SAUSAGE AND POTATOES

yield: **4 SERVINGS**

prep time: **15 MINUTES**

cook time: **30 MINUTES**

total time: **45 MINUTES**

A flavorful stew-like meal filled with sausage, fresh green beans, and potatoes.

INGREDIENTS

- 3 tablespoons butter
- 1/2 a yellow onion, chopped
- 3 cloves garlic, minced
- 2 pounds red potatoes, chopped into 1 inch pieces
- 2 teaspoons cajun seasoning, or to taste
- 1 pound fresh green beans, trimmed
- 12 oz. packaged smoked sausage or kielbasa, sliced
- 3/4 cup chicken broth

DIRECTIONS

- 1 In a large pot on the stove, turn heat to medium and melt the butter. Saute onions and garlic together until fragrant and translucent.
- 2 Place potatoes in the pot and stir all together with cajun seasoning. You can also season with salt and pepper.
- 3 Add green beans and sliced sausage over top. Pour in the broth, cover the pot with the lid, and cook on low heat for about 30-40 minutes until the potatoes are fork-tender as desired. Stir well, and serve warm.
- 4 Enjoy!

<https://hip2save.com/recipes/sausage-green-beans-potatoes-one-pot-meal/>

