

KEYSTONE KITCHEN CASSOULET

2 lbs. Italian sausage, hot and sweet
2 Walla Walla Sweet Onions, sliced
2 red bell peppers, sliced
3 cloves garlic, minced
1 lbs. mushroom, mixed varieties,

3 cups seasoned tomato sauce
3 T Extra Virgin olive oil
3/4 cup grated Romano cheese
1 cup fresh basil, chopped
30 oz. white beans



1. Sauté sausage until cooked: drain and remove from pan.
2. To pan add olive oil, onions, peppers, garlic and mushrooms; sauté 5-7 minutes; add beans cook 5 minutes.
3. In baking dish, combine sausage, vegetables and tomato sauce. Bake at 375 degrees for 25 minutes. Remove from oven and garnish with cheese and fresh basil.

*Courtesy of: Chef Dave Munson and
Keystone Fruit Marketing*