

Polish Sausage, Kale and Dragon's Tongue Beans

4 servings

4 Polish sausages

1 tablespoon extra-virgin olive oil

2 garlic cloves, sliced

1 bunch young kale, hard stems removed

Pinch red pepper flakes

1 cup cooked Dragon's Tongue or Pinto beans

1/2 cup red wine

1/2 cup water

Brown the sausages in a cast iron skillet over medium-high heat. Remove to a plate. Let the pan cool slightly and add olive oil. When hot but not smoking, add garlic and cook until fragrant approximately 30 seconds. Add kale and stir to combine. Pour in wine and water and return sausages with the beans to the pan with any juices accumulated on the plate. Add a pinch of red pepper flakes and kosher salt and bring the liquid to a simmer and cook until the kale is wilted and most of the juices have evaporated. Serve in a shallow bowl.