



ONE-POT GREEN BEANS, SAUSAGE, & POTATOES

yield: **4 SERVINGS**

prep time: **15 MINUTES**

cook time: **30 MINUTES**

total time: **45 MINUTES**

Prepare this flavorful stew-like meal filled with sausage, fresh green beans, & potatoes.

INGREDIENTS

- 3 tbsp. butter
- ½ yellow onion, chopped
- 3 cloves garlic, minced
- 2 lbs. red potatoes, chopped into 1-inch pieces
- 2 tsp. Cajun seasoning (or to taste)
- 1 lb. fresh green beans, trimmed
- 12 oz. packaged smoked sausage or kielbasa, sliced
- ¾ cup chicken broth

DIRECTIONS

1. In a large pot on the stove, turn the heat to medium and melt the butter. Saute onions and garlic together until fragrant and translucent.
2. Place potatoes in the pot and stir together with Cajun seasoning (and salt and pepper, if desired).
3. Add green beans and sliced sausage. Pour in the broth, cover the pot with the lid and cook on low heat for 35 - 40 minutes until the potatoes are fork-tender.
4. Stir well & serve warm. Enjoy!

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