



WHITE BEAN AND SAUSAGE PASTA

Here's how to prepare White Bean and Sausage Pasta



- _____1. Get grated parmesan
Get dried oregano
Get vinegar
Get olive oil
Get chicken broth
Get cooked Italian sausage
Get canned stewed tomatoes
Get canned white beans
Get minced garlic
Get cut onions
Get cooked whole wheat pasta
Get large skillet
Get wooden spoon
Get cutting board
Get knife
Get measuring spoons
Get measuring cups
Get can opener
Get timer
Get scale



- _____2. Measure sausage



_____3. Put cooked sausage on cutting board



_____4. Cut sausage into bite size pieces and set aside



_____5. Put skillet on stove



_____6. Turn stove on to medium



____7. Measure olive oil



____8. Put olive oil into skillet



____9. Measure cut onions



____10. Put onions into skillet



____11. Stir onions until translucent



____12. Measure garlic



____13. Put garlic into skillet



____14. Stir for one minute



____15. Put cut sausage into skillet



____16. Measure broth



____17. Put broth into skillet



____18. **Careful!** Open can of tomatoes



_____19. **Careful!** remove lid



_____20. Measure tomatoes



_____21. Put tomatoes into skillet



_____22. **Careful!** Open can of beans



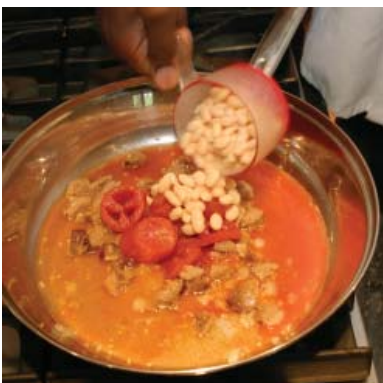
_____23. Drain beans



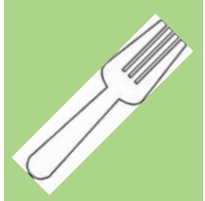
_____24. **Careful!** Remove lid from beans



_____25. Measure beans



_____26. Put beans into skillet



____27. Measure vinegar



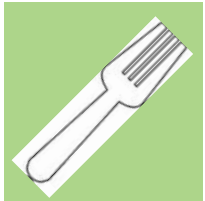
____28. Put vinegar into skillet



____29. Mix well



____30. Cook for 10 minutes



_____31. Add cooked pasta



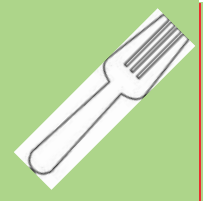
_____32. Measure oregano



_____33. Put oregano into skillet



_____34. Mix gently



_____35. Measure parmesan cheese



_____36. Sprinkle parmesan on pasta mixture



_____37. Turn off stove



_____38. Voila!