

## Chicken

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# Sausage and Chicken Cassoulet

Pillsbury Best One Dish Meals - February - 2011

**Servings: 6**

**Preparation Time: 30 minutes**

**Start to Finish Time: 1 hour 15 minutes**

**4 slices bacon, cut into 1-inch pieces**

**6 about 2 pound bone-in chicken thighs, skin removed, if desired**

**1 cup ready-to-eat baby-cut carrots**

**1/2 cup onion, chopped**

**1 teaspoon dried thyme**

**1/2 teaspoon salt**

**1/4 teaspoon pepper**

**4 ounces Polish sausage links, cut into 1/2-inch pieces**

**2 cans (15 oz) navy beans, drained and rinsed**

**1 can (14.5 oz) diced tomatoes with roasted garlic, undrained**

Preheat oven to 350 degrees.

In a 12-inch nonstick skillet, cook bacon over medium-high heat until crisp. Remove from the skillet and drain on paper towels. Reserve one tablespoons of drippings in the skillet.

Add the chicken to the skillet. Cook over medium-high heat about 4 minutes, turning once, until golden brown.

Stir in the carrots, onion, thyme, salt and pepper. Cook 4 to 5 minutes or until chicken and vegetables are browned. Drain well. Remove the chicken from the skillet.

In a n ungreased 13x9-inch glass baking dish, mix the sausage, beans, tomatoes, bacon, carrots and onion. Top with the chicken thighs.

Cover the dish with foil.

Bake about 45 minutes or until juice of the chicken is clear when thickest part is cut to bone and vegetables are tender.

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Per Serving (excluding unknown items): 324 Calories; 8g Fat (23.0% calories from fat); 20g Protein; 44g Carbohydrate; 17g Dietary Fiber; 17mg Cholesterol; 421mg Sodium. Exchanges: 3 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1 Fat.