**Everyday Cassoulet**

Prep Time 20 min
Total Time 2 hr 20 min
Servings 6

Three types of pork add interest and flavor to a saucy bean casserole.

**Ingredients**

4 strips bacon, chopped
1/2 lb bulk pork sausage
1/2 lb
boneless pork tenderloin, cubed
1/3 cup diced onion
2 cloves garlic, finely chopped
2 cans (15 oz each) cannellini beans, drained
1 can (14.5oz) diced tomatoes, undrained
1/2 cup Progresso™ chicken broth (from 32-oz carton)
1/4 cup white wine or chicken broth
1 teaspoon dried sage leaves
1 teaspoon dried thyme leaves
1/4 teaspoon pepper
1 dried bay leaf

**Directions**
Heat oven to 350°F. In 12-inch skillet, cook bacon over medium-high heat, stirring occasionally, until crisp. Remove from skillet. Add sausage, cubed pork, onion and garlic to skillet. Cook until pork is browned, stirring occasionally. Stir in bacon and remaining ingredients. Pour into ungreased 2 1/2-quart casserole. Cover casserole. Bake 1 hour 45 minutes. Uncover; bake 15 minutes longer or until pork is fork tender and flavors are blended.
Remove bay leaf; spoon into decorative soup bowls to serve.

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