



Here's our weeknight version of choucroute garni, ?dressed sauerkraut,? made with chicken sausage. Serve with roasted carrots and maybe some mustard to spread on the sausage.

Ingredients

- 1 tablespoon extra-virgin olive oil
- 4 links cooked chicken sausage, halved lengthwise and cut into 2- to 3-inch pieces
- 1 medium onion, thinly sliced
- 3 medium potatoes, halved and cut into 1/4-inch slices
- 1 1/2 cups sauerkraut, rinsed
- 1 1/2 cups dry white wine
- 1/2 teaspoon freshly ground pepper
- 1/4 teaspoon caraway seeds
- 1 bay leaf

Preparation

Heat oil in a large skillet over medium heat. Add sausage and onion and cook, stirring frequently, until beginning to brown, about 4 minutes. Add potatoes, sauerkraut, wine, pepper, caraway seeds and bay leaf; bring to a simmer. Cover and cook, stirring occasionally, until the potatoes are tender and most of the liquid has evaporated, 10 to 15 minutes. Remove the bay leaf before serving.