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Fennel Sauerkraut With Turkey Sausage and Potatoes

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Ingredients

- 1 tablespoon oil, olive, extra virgin, divided
- 1 pounds sausage, Italian turkey, sweet Italian turkey sausage links
- 10 ounce(s) cabbage, 1 package shredded, preferably "angel hair" style
- 1 fennel bulb(s), quartered, cored and thinly sliced, plus 3 tablespoons chopped feathery fronds
- 1 onion(s), red (small), sliced
- 1 teaspoon garlic powder
- 1/2 teaspoon fennel seed
- 1/2 teaspoon pepper, black ground
- 16 ounce(s) potatoes, pre-cooked, diced, 1 package
- 1 cup(s) broth, reduced-sodium chicken
- 1/4 cup(s) vinegar, white wine
- 1 tablespoon mustard, whole-grain, or brown mustard

Preparation

1. Heat 1 teaspoon oil in a Dutch oven over medium-high heat.
2. Add sausage and cook, turning often, until lightly browned, about 4 minutes.
3. Transfer to a cutting board and slice into 1/2-inch pieces. (The sausage will not be thoroughly cooked, but will continue cooking later.)
4. Add the remaining 2 teaspoons oil to the pan and heat over medium heat. Add cabbage, sliced fennel, onion, garlic powder, fennel seed and pepper and cook, stirring often, until the cabbage has wilted slightly, about 3 minutes. Add potatoes and cook, stirring occasionally, until the potatoes are heated through, 2 to 4 minutes.
5. Add broth, vinegar and mustard and stir until the mustard is incorporated; bring to a simmer.
6. Place the sausage on top of the cabbage mixture, cover, reduce heat to medium-low and cook until the sausage is cooked through and the vegetables are tender, 7 to 10 minutes.
7. Stir in chopped fennel fronds and serve.

