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BBQ Baked Beans & Sausage

1/2 cup prepared barbecue sauce, (see Shopping Tip)
1/2 cup water
2 tablespoons tomato paste
1 tablespoon molasses
1/8 teaspoon salt
Freshly ground pepper, to taste
1 tablespoon canola oil
1 medium onion, chopped
4 cups chopped collard greens, (about 10 ounces), tough stems removed
9 ounces cooked chicken sausage links, (about 3 links), halved lengthwise and sliced
2 15-ounce cans great northern or navy beans, rinsed (see Note)

1. Whisk barbecue sauce, water, tomato paste, molasses, salt and pepper in a medium bowl.
2. Heat oil in a large saucepan over medium heat. Add onion and collard greens and cook, stirring occasionally, until the collards are wilted, 3 to 5 minutes. Add sausage and cook, stirring, until beginning to brown, about 3 minutes more.
3. Reduce heat to medium-low; add beans and the sauce mixture to the pan. Gently stir to combine, cover and cook until heated through, about 3 minutes.

Tip: Check the sodium of your favorite barbecue sauce—some can be quite high. This recipe was developed with a sauce containing 240 mg sodium per 2-tablespoon serving.

Makes 4 servings

