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ALGERIAN CASSOULET

- 1 Pound Hot Sausage, cut into thick slices
- 2 Large Onions, Coarsely Chopped
- 1 Clove Garlic, Minced
- 1 to 2 Cups Cooked Chicken Chunks
- 2 Cans Great Northern Beans
- 1 Can Whole Tomatoes, Cut into small Pieces
- 2 Whole Bay Leaves
- ½ Teaspoon Salt

DIRECTIONS

1. Brown Sausage, Onions and Garlic in frying pan for about 20 minutes.
2. Drain mixture and pour into a greased 9 inch square casserole or baking dish.
3. Add chicken, beans, tomatoes, bay leaves and salt.
4. Mix well and cover.
5. Bake for 30 minutes in a 350 degree oven.