

Sausage Stew

2 15- to 16-ounce cans garbanzo beans (chickpeas)
2 tablespoons olive oil
1 pound Italian sausages, casings removed
4 teaspoons chopped fresh rosemary
2 large garlic cloves, chopped
1/4 teaspoon dried crushed red pepper
1/4 cup tomato paste
5 cups canned low-salt chicken broth
1 1/2 cups grated Romano cheese

Strain liquid from canned beans into blender. Add 1 cup beans and puree until smooth. Heat oil in large pot over medium heat. Add sausages, rosemary, garlic, and crushed red pepper. Sauté until sausages are cooked through, breaking up with fork, about 8 minutes. Mix in tomato paste. Add bean puree, remaining beans, and broth. Simmer until about 30 minutes. Mix in 1/4 cup cheese. Season with salt and pepper. Serve, passing remaining 1 1/4 cups cheese.