

Italian Sausage, Potatoes, and Green Beans

Italian Sausage, Potatoes, and Green Beans

This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











When it comes to simple Italian comfort food, this one-skillet meal checks all the boxes – hearty, rustic, and full of flavor. ☑☑

Golden potatoes, tender green beans, and savory Italian sausage come together in one pan, simmered with white wine and chicken stock for a delicious, homey dish that tastes like Sunday dinner any night of the week. Best of all, it's ready in just 30 minutes – perfect for those nights when you want something comforting and satisfying without spending hours in the kitchen.

Things to know about this Italian sausage potatoes and green beans

- **Choose the right sausage:**

Mild or hot Italian sausage both work beautifully – use whichever matches your taste. For extra flavor, try a mix of sweet and spicy.

- **Deglazing adds flavor:**

That splash of white wine lifts all the browned bits from the bottom of the pan, adding rich depth to the sauce. If you prefer, you can skip the wine and just use extra chicken stock instead.

- **Texture tip:**

Cut the potatoes into even bite-sized pieces so they cook evenly. To keep the green beans tender-crisp, add them toward the end of cooking.

- **Make it ahead:**

This dish reheats well – store leftovers in the fridge for up to 3 days. It's even better the next day as the flavors meld together.

- **Variations**

- **Add color:**

Toss in sliced bell peppers or cherry tomatoes for a pop of color and sweetness.

- **Herb twist:**

Swap oregano for rosemary or thyme for a different Italian flavor profile.

- **Spicy version:**

Use hot Italian sausage and add extra crushed red pepper flakes for a little kick.

- **Cheesy finish:**

Stir in a handful of shredded mozzarella or sprinkle grated parmesan over the top right before serving.

- **Vegetable swap:**

Try this recipe with broccoli, zucchini, or even Brussels sprouts instead of green beans – they all cook beautifully in the same skillet.

You May Also Like ☐☐

If you loved this **Italian Sausage, Potatoes, and Green Beans** skillet dinner, try a few more of my hearty Italian favorites:

- ☐ **Italian Roasted Sausage, Potatoes, and Peppers** – another rustic one-pan meal bursting with flavor.
- ☐ **Creamy Italian Sausage and mushroom Risotto** – a cozy, creamy dinner ready in under 30 minutes.
- ☐ **Italian Escarole and Beans with Sausage** – a comforting bowl of classic Italian goodness.

Italian Sausage, Potatoes, and Green Beans



- 1 lb. Italian sausage (mild or hot, sliced into rounds)
- 1½ lbs. yellow potatoes, cut into bite-sized pieces
- ½ lb. fresh green beans, trimmed
- 2 tbsp olive oil
- 1 small onion, chopped
- 3 cloves garlic, minced
- ½ cup dry white wine (for deglazing)
- 2 cups chicken stock
- 1 tsp crushed red pepper flakes (optional)

- 1 tsp dried oregano
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

1. Sauté the aromatics:

Heat olive oil in a large pan or Dutch oven over medium heat.

Add the chopped onion and sauté for 2–3 minutes until it begins to soften.

Stir in the garlic and cook for another minute or two until fragrant.

2. Add the potatoes:

Stir in the diced potatoes and cook for about 8–10 minutes, letting them get golden on the edges while stirring occasionally.

3. Add the sausage:

Add the sliced Italian sausage directly into the skillet with the potatoes.

Continue cooking for 8–10 minutes, allowing the sausage to brown and release its flavor into the potatoes.

4. Deglaze the pan:

Pour in a splash of white wine, scraping up any browned bits from the bottom of the pan.

Let it simmer for a minute or two until slightly reduced.

5. Simmer with stock and green beans:

Add the chicken stock, green beans, oregano, crushed red pepper flakes, salt, and black pepper.

Cover and cook for 6–8 minutes, or until the green beans are tender and the potatoes are fully cooked.

6. Finish and serve:

Uncover, toss everything together, and cook for another minute or two to let the flavors blend.

Garnish with fresh parsley and a sprinkle of grated parmesan if desired. Serve warm and enjoy!