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## Introduction

Embrace the comfort of a hearty, European-inspired meal with this Slow Cooker Sausage, Potatoes, and Cabbage recipe. Perfect for those busy days or when you need a warm, satisfying dish, this recipe combines flavorful sausages with tender potatoes and cabbage in a savory broth. Let your slow cooker do the work and come home to a delicious, ready-to-eat meal.

### Ingredients:

- 12 ounces sausages (such as kielbasa or smoked sausage), sliced
- 5 large potatoes, peeled and chopped
- 5 cups of cabbage, chopped
- 1.5 cups of chicken broth
- 1 white onion, sliced
- 1 teaspoon of dried thyme
- Salt and pepper, to taste

### Instructions:

1. **Brown the Sausage:** In a skillet over medium heat, brown the sausage slices until they're slightly crispy. This step adds depth to the flavor.
2. **Layer Ingredients in Slow Cooker:** In your slow cooker, layer the browned sausage, chopped potatoes, cabbage, and sliced onion.
3. **Season:** Sprinkle the layers with salt, pepper, and dried thyme for seasoning. These spices will infuse the dish with a warm, aromatic flavor.
4. **Add Broth:** Pour the chicken broth over the layered ingredients. The broth not only adds moisture but also helps in cooking the potatoes and cabbage to perfection.
5. **Cook:** Cover the slow cooker and set it to cook on low for 6-8 hours. The long cooking time allows the flavors to meld beautifully, and the potatoes to become tender and absorb the savory broth.

### Serving Suggestions:

- **Garnish:** Serve hot, garnished with fresh parsley or chives for a pop of color and freshness.
- **Bread on the Side:** Enjoy with a slice of crusty bread or a roll to soak up the delicious

broth.

- **Add a Crunch:** For a bit of crunch, serve with a side of coleslaw or a fresh green salad.

### **Nutritional Information:**

- **Calories:** Approximately 350-400 kcal per serving (varies based on the type of sausage used)
- **Servings:** 4-6

This Slow Cooker Sausage, Potatoes, and Cabbage recipe is not just a meal; it's a comforting experience that brings a touch of European charm to your dining table. It's perfect for those seeking a fuss-free yet delicious dinner option. So, set up your slow cooker in the morning and let the magic happen. By the time you're ready to dine, a warm, inviting meal will be waiting to satisfy your hunger and soothe your soul. Enjoy!

### **FAQs:**

**Q: Can I use a different type of sausage?** A: Absolutely! Feel free to use any type of sausage you prefer. Italian sausage, chorizo, or even vegetarian sausages can be great alternatives.

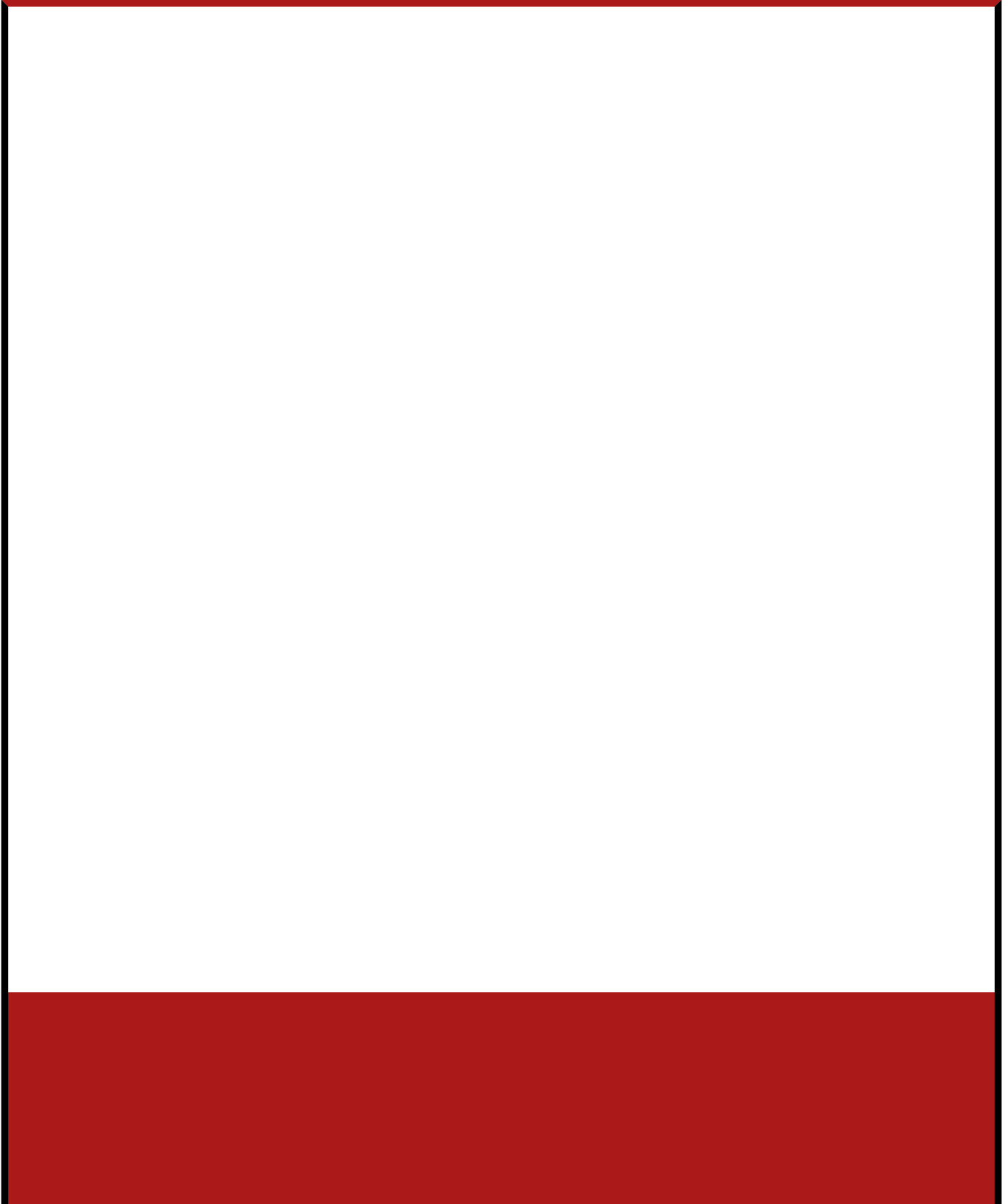
**Q: Can this dish be made in advance?** A: Yes, you can prepare this dish in advance and store it in the refrigerator. Reheat it in the microwave or on the stove before serving.

**Q: Is it necessary to brown the sausage first?** A: While it's not strictly necessary, browning the sausage adds extra flavor to the dish. If you're short on time, you can skip this step.

**Q: Can I cook this on high instead of low in the slow cooker?** A: Yes, you can cook it on high for about 3-4 hours, but cooking on low for a longer time tends to yield more tender and flavorful results.

### **Conclusion:**

This Slow Cooker Sausage, Potatoes, and Cabbage recipe is a testament to the power of simple ingredients coming together to create a flavorful and hearty meal. It's perfect for those seeking comfort food with minimal effort. Whether you're feeding a family or looking for a satisfying meal to enjoy throughout the week, this dish is sure to please.





# Slow Cooker Sausage, Potatoes, and Cabbage Recipe

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*Author:* Elowen Thorn

*Total Time:* 30 minute

*Yield:* 4-6 servings  1x

## PRINT RECIPE

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### Notes

Garnish: Serve hot, garnished with fresh parsley or chives for a pop of color and freshness.

Bread on the Side: Enjoy with a slice of crusty bread or a roll to soak up the delicious broth.

Add a Crunch: For a bit of crunch, serve with a side of coleslaw or a fresh green salad.

*Prep Time:* 15 minutes

*Cook Time:* 6-8 hours on low

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