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Sausage Green Bean Potato Casserole

## Introduction

Sausage, green bean, and potato casserole is a comforting dish that brings together savory flavors and hearty ingredients. Easy to prepare and perfect for families, this casserole not only shines in taste but also in its simplicity. Layered with tender potatoes, crisp green beans, and flavorful sausage, it offers a balanced meal that satisfies hunger and warms the soul.

## Detailed Ingredients with measures

- Sausage (1 pound, sliced)
- Fresh green beans (1 pound, trimmed and cut)
- Potatoes (2 to 3 medium, diced)
- Onion (1 medium, chopped)
- Garlic (2 cloves, minced)
- Chicken broth (1 cup)
- Olive oil (2 tablespoons)
- Salt (to taste)
- Pepper (to taste)
- Optional: shredded cheese for topping

## Prep Time

The preparation for this savory casserole takes approximately 15 minutes, allowing you to quickly gather ingredients and get started on creating this delicious dish.

## **Cook Time, Total Time, Yield**

Cook time is about 35 to 40 minutes, culminating in a total time of approximately 55 minutes from start to finish. This recipe yields around 6 servings, making it ideal for family dinners or meal prepping for the week ahead. Enjoy this wholesome meal that brings joy to your table!



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## Detailed Directions and Instructions

### Preheat Oven

Preheat your oven to 350°F (175°C).

### Prepare Ingredients

Wash and chop the green beans, peel and dice the potatoes, and slice the sausage into bite-sized pieces.

### Arrange Layers in Casserole Dish

In a greased casserole dish, layer the ingredients: start with the diced potatoes, followed by the green beans, and then add the sausage pieces evenly over the top.

### Season the Layers

Sprinkle salt, pepper, garlic powder, and onion powder over the layers, ensuring an even distribution.

### Add Liquid

Pour chicken broth or water over the entire mixture in the casserole dish to keep it moist during cooking.

### Cover and Bake

Cover the dish with aluminum foil and place it in the preheated oven. Bake for 45 minutes.

### **Uncover and Continue Baking**

After 45 minutes, carefully remove the foil, stir the casserole, and return it to the oven uncovered. Bake for an additional 15-20 minutes or until the potatoes are tender and the top is slightly golden.

### **Cool and Serve**

Once cooked, remove the casserole from the oven and let it cool for a few minutes before serving.

## **Notes**

### **Variations**

You can substitute the sausage with chicken or beef, and try adding other vegetables like carrots or bell peppers for added flavor and nutrition.

### **Storage Instructions**

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. You can reheat in the microwave or oven.

### **Freezing Tips**

This casserole can be frozen. Let it cool completely before transferring to a freezer-safe container. It can be frozen for up to 3 months. Thaw in the refrigerator before reheating.



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**Cook techniques**

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