



# Kielbasa and Potatoes Skillet Recipe

## A Sizzle That Feels Like Home

There is a sound I love to hear. It is the sizzle of kielbasa hitting a hot pan. That sound means a good, easy meal is coming. It fills the whole kitchen with a smoky, happy smell.

This skillet dish is my friend on busy days. It makes everyone feel full and happy. I think the best dinners do not need to be fancy. They just need to be made with a little bit of love. What is your favorite smell from the kitchen? Is it onions cooking or maybe cookies baking?

## **A Little Story From My Kitchen**

My grandson once told me the potatoes were the best part. He said they were little flavor sponges. I still laugh at that. He was so right.

The potatoes soak up all the good tastes. They get the smoke from the sausage and the spice from the pepper flakes. This matters because every bite should be interesting. You should not have one boring potato on your plate. Fun fact: Baby red potatoes have thin skins. You do not even have to peel them!

## **Why This Simple Meal Matters**

This recipe is more than just food. It is about bringing people together. You cook everything in one pan. This means less time cleaning and more time with your family.

That is a win in my book. I believe a shared meal can fix a tough day. It is a small moment of peace. Do you have a simple meal that makes your family gather around the table?

## **Let's Talk About the Good Stuff Inside**

The red bell pepper adds a sweet crunch. The onion becomes soft and a little sweet, too. Then you have the garlic and red pepper flakes. They give it a little kick.

Doesn't that smell amazing? The chicken stock and hot sauce make a simple sauce. It brings all the flavors together. This matters because a good meal should have a bit of everything. You get salty, smoky, sweet, and spicy all in one forkful.

## A Tip From My Stovetop to Yours

Do not rush the potatoes. Let them get nice and golden brown. That crispy outside is so good. It is worth the wait, I promise.

And use a big skillet. You want everything to have room to cook. Crowding the pan makes the food steam instead of brown. What is your best cooking tip you learned from someone in your family? I would love to hear it.

See also [Bacon Ranch Roasted Potato Casserole](#)

## Ingredients:

Ingredient	Amount	Notes
Olive oil	4 tablespoons, divided	
Baby red potatoes	1 ½ pounds (approx. 10 potatoes)	quartered
Kosher salt	½ teaspoon	plus more to taste
Pepper	¼ teaspoon	plus more to taste
Kielbasa or smoked sausage	2 packages (13.5 ounces each)	sliced into ½-inch rounds
Yellow onion	1 (approx. 1 cup)	minced
Red bell pepper	1	cut into ¼-inch strips
Italian seasoning	2 teaspoons	
Garlic	½ teaspoon	minced
Red pepper flakes	½ teaspoon	
Chicken stock	¼ cup (60 g)	
Hot sauce	1 teaspoon	
Fresh parsley		for garnish



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Ingredient	Amount	Notes
Parmesan cheese		for garnish





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### My Cozy Skillet Supper

This recipe always reminds me of my grandpa. He loved a good, simple meal. We would make this after a long day outside. The smell would fill our whole little house.

It is a one-pan wonder, which means less washing up. I do love that. You just need a big, trusty skillet. Let me walk you through it.

- **Step 1:** Start with your baby potatoes. Get them nice and clean. Toss them in the hot oil with some salt and pepper. This part takes a little patience, about half an hour. You will know they are ready when a fork slides in easily.
- **Step 2:** Now, let's brown that kielbasa. It sizzles so nicely. This is where the good smells really start. (A hard-learned tip: don't crowd the pan, or they will steam instead of brown). Give each piece a little space to get happy.
- **Step 3:** Next, in go the onions and that pretty red pepper. Add all your herbs and spices too. Doesn't that smell amazing? It makes me think of a summer garden. Cook them just until they soften up.
- **Step 4:** Time to bring everyone together. Pour in the chicken stock and hot sauce. It will bubble and steam. This makes a simple, tasty sauce. Now add your potatoes back into the pan. Stir it all until it's warm and friendly.

Serve it right from the skillet if you like. I still laugh at how fast this dish disappears. **What is your favorite one-pan meal? Share below!**

**Cook Time** 40-45 minutes

**Total Time** 45-50 minutes

**Yield** 6 servings

**Category** Dinner, Main Course

## Three Tasty Twists

This recipe is like a good friend. It is happy to change things up. Feel free to play with your food. I do it all the time.

- **Sweet Potato Swap:** Use orange sweet potatoes instead. They get so creamy and sweet. It is a lovely autumn change.
- **Summer Garden Version:** Toss in zucchini or yellow squash. Add them with the peppers. It feels so fresh and light.
- **Extra Spicy Kick:** Use andouille sausage instead of kielbasa. Add an extra pinch of red pepper flakes. Perfect for a chilly night.

See also [Creamy Garlic Parmesan Brussels Sprouts Recipe](#)

**Which one would you try first? Comment below!**

## Serving It Up Right

A simple green salad is perfect on the side. Something crisp to balance the meal. A slice of crusty bread is nice too, for soaking up the juices.

For drinks, a cold apple cider is wonderful. The sweetness is a nice match. For the grown-ups, a pale ale works just fine. It cuts through the richness beautifully.

I always top it with lots of fresh parsley. A little grated parmesan cheese makes it feel special. It is all about those little touches.

**Which would you choose tonight?**







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### Keeping Your Skillet Supper Tasty Later

Let's talk about storing this lovely meal. First, let it cool completely. Then pop it in an airtight container. It will be happy in your fridge for about three days.

You can also freeze it for a later date. I once made a double batch for my grandson. He was so glad to find it in his freezer a week later. Just thaw it in the fridge overnight before reheating.

To reheat, use a skillet on the stove with a tiny bit of oil. This keeps the potatoes from getting soggy. A microwave works too, but the skillet is best.

Batch cooking like this saves you time on a busy night. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Kitchen Hiccups

Sometimes our cooking needs a little help. Do your potatoes stick to the pan? Make sure your oil is hot before adding them. I remember when I learned that lesson. What a sticky mess!

Is the dish not flavorful enough? Do not be shy with the salt and pepper. Taste it at the end and add more if needed. This matters because good seasoning makes all the ingredients sing.

Are your vegetables cooking too fast? Turn down the heat. Cooking should not be a race. Slower cooking brings out their natural sweetness. This builds your confidence in the kitchen. **Which of these problems**

have you run into before?

## Your Kielbasa and Potato Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Just check your kielbasa and chicken stock labels to be sure.

See also [Easy One-Pot Red Beans and Rice](#)

**Q: Can I prepare parts ahead of time?** A: You can chop the veggies and sausage a day early. Keep them in separate containers in the fridge.

**Q: What if I do not have red potatoes?** A: Yukon Gold potatoes work beautifully too. They are my second favorite for this.

**Q: Can I double the recipe?** A: Of course! Use your biggest skillet or cook in two batches.

**Q: Is the hot sauce necessary?** A: It just adds a nice little kick. You can leave it out if you prefer. **Which tip will you try first?**

## A Little Note From My Kitchen to Yours

I hope you love making this cozy skillet dinner. It always makes my kitchen smell wonderful. *Fun fact: The word kielbasa just means sausage in Polish!*

I would be so delighted to see your creation. Sharing food is one of life's great joys. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen's Kitchen.



Happy cooking!

—Elowen Thorn.

*You need to try !*

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Author: Elowen Thorn



## Kielbasa and Potatoes Skillet Recipe | 16

Cooking Method: [Stovetop](#)





Courses: [Dinner Main Course](#)



## Kielbasa and Potatoes Skillet Recipe | 18

Difficulty: **Beginner**



## Kielbasa and Potatoes Skillet Recipe | 19

Prep time: **10 minutes**



## Kielbasa and Potatoes Skillet Recipe | 20

Cook time: **40 minutes**



Rest time:

Total time: **50 minutes**



Servings: **6 servings**



## Kielbasa and Potatoes Skillet Recipe | 24

Calories:**533 kcal**



Best Season: **Summer**

## **Description**

A hearty and flavorful one-pan meal featuring smoky kielbasa, tender

potatoes, and bell peppers.

## Ingredients

- 4 tablespoons olive oil, divided
- 1 ½ pounds baby red potatoes, quartered (approximately 10 potatoes)
- ½ teaspoon kosher salt
- ¼ teaspoon pepper
- 2 packages (13.5 ounces each) kielbasa, or smoked sausage sliced into ½-inch rounds
- 1 yellow onion, minced (approximately 1 cup)
- 1 red bell pepper, cut into ¼-inch strips
- 2 teaspoons Italian seasoning
- ½ teaspoon garlic, minced
- ½ teaspoon red pepper flakes
- ¼ cup (60 g) chicken stock
- 1 teaspoon hot sauce
- fresh parsley, for garnish
- parmesan cheese, for garnish
- salt and pepper, to taste

## Instructions

1. In a large skillet over medium heat, add 3 tablespoons of oil. When the oil is hot, add the baby potatoes. Season the potatoes with salt and pepper and cook for 28-30 minutes, or until they are fork-tender. Transfer the cooked potatoes to a plate and set them aside.
2. To the same skillet, add the remaining tablespoon of oil. Add the smoked sausage to the skillet to brown on each side, 3-4 minutes per side.

3. Add the onion, bell pepper, Italian seasoning, garlic, and red pepper flakes.
4. Cook the vegetables for an additional 3-4 minutes, or until the onions and peppers are softened.
5. Add the chicken stock and hot sauce. Stir to combine.
6. Add the potatoes back to the skillet and mix all the ingredients together until the potatoes are reheated.
7. Serve immediately, topped with fresh parsley and parmesan cheese.

## Notes

For a spicier dish, increase the amount of red pepper flakes or hot sauce. You can also use other types of sausage or potatoes based on preference.

Keywords: Kielbasa and Potatoes Recipe