



Kielbasa Cheesy Potato Casserole



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Introduction

Kielbasa Sausage Cheesy Potato Casserole is a delightful dish that combines the rich flavors of kielbasa sausage with creamy cheese and tender potatoes. This comforting casserole is perfect for family gatherings or weeknight dinners, offering a hearty meal that is sure to please everyone at the table. Easy to prepare and packed with flavor, this recipe is a must-try for any fan of savory baked dishes.

Detailed Ingredients with measures

- 1 pound kielbasa sausage, sliced
- 4 medium potatoes, peeled and diced
- 1 cup shredded cheddar cheese
- 1 cup sour cream
- 1 can cream of chicken soup
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- 1 tablespoon olive oil

Prep Time

The preparation time for this delicious casserole is approximately 15 minutes. This includes washing, peeling, and dicing the potatoes, as well as slicing the kielbasa sausage and mixing the other ingredients.

Cook Time, Total Time, Yield

The cooking time for the Kielbasa Sausage Cheesy Potato Casserole is around 1 hour, which includes baking time to ensure that the potatoes are tender and the flavors meld together beautifully. Combining the prep and cook times, the total time for this dish is about 1 hour and 15 minutes. This recipe yields approximately 6 servings, making it a perfect dish for feeding a crowd or enjoying leftovers the next day.



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C) to prepare for baking the casserole.

Prepare the Potatoes

Wash and peel the potatoes. Cut them into thin slices or cubes, as per your preference, and set them aside.

See also Peanut Butter Cup Brownies

Cook Kielbasa

In a skillet over medium heat, add the sliced kielbasa. Cook until browned and heated through, making sure to stir occasionally.

Layer Ingredients

In a greased casserole dish, start by layering half of the sliced potatoes. Then, layer half of the cooked kielbasa over the potatoes. Repeat this process with the remaining potatoes and kielbasa.

Prepare the Cheese Mixture

In a bowl, mix the shredded cheese with sour cream and any seasonings of your choice. Stir until well combined.

Spread Cheese Mixture

Pour the cheese mixture evenly over the layered potatoes and kielbasa in the casserole dish, ensuring all the ingredients are covered.

Add Liquid

Pour chicken broth or any preferred liquid into the casserole dish. This will help in cooking the potatoes and adding flavor.

Bake the Casserole

Cover the casserole dish with aluminum foil and place it in the preheated oven. Bake for about 1 hour, then remove the foil and continue baking for an additional 15-20 minutes until the top is golden and bubbly.

Cool and Serve

Once baked, remove the casserole from the oven and let it cool for a few minutes. Serve warm and enjoy.

Notes

Alternative Ingredients

You can substitute kielbasa with other types of sausage or meats, and use different cheese varieties for added flavor.

Vegetarian Option

For a vegetarian variant, consider omitting the sausage and adding extra vegetables like bell peppers or mushrooms.

Storage Tips

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

See also [Strawberry Rose Tart with Custard Cream](#)

Freezing Instructions

This casserole can be frozen before baking. Cover it tightly with foil and store it in the freezer for up to 2 months. Thaw in the refrigerator before baking.

Serving Suggestions

Pair the casserole with a side salad or steamed vegetables for a complete meal.



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Cook techniques

Layering Ingredients

When preparing the casserole, layer the sliced potatoes, kielbasa sausage, and cheese strategically to ensure even cooking and flavor distribution.

Baking

Bake the casserole at the proper temperature to achieve a golden brown top and perfectly cooked potatoes, allowing the flavors to meld together beautifully.

Stirring

Gently stir the casserole halfway through baking to promote even cooking and ensure that all ingredients are mixed thoroughly.

Resting

Allow the casserole to rest for a few minutes after removing it from the oven, which helps it set and makes serving easier.

FAQ

Can I use other types of meat instead of kielbasa?

Yes, you can substitute kielbasa with other sausages or cooked meats based on your preference.

What can I use instead of cheese?

If you prefer, you can use dairy-free cheese or omit it entirely, though it may affect the creaminess of the dish.

Can I prepare this casserole in advance?

Yes, you can prepare the casserole ahead of time and refrigerate it before baking. Just add a few extra minutes to the baking time if cooking from cold.

What type of potatoes work best for this recipe?

Russet or Yukon gold potatoes are ideal due to their texture and ability to hold up well during baking.



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Conclusion

This Kielbasa Sausage Cheesy Potato Casserole is a delightful combination of flavors and textures that is sure to please everyone at the table. Its creamy, cheesy, and hearty nature makes it the perfect comfort food for any occasion, whether it's a cozy family dinner or a potluck gathering. Give this recipe a try, and enjoy the warm, satisfying taste that comes with each hearty bite.

See also Crème Brûlée Cookies

More recipes suggestions and combination

Vegetable Medley Casserole

A colorful array of seasonal vegetables topped with a creamy sauce and baked until golden. Perfect as a side dish alongside your Kielbasa casserole.

Cheesy Broccoli and Rice Casserole

This dish combines tender broccoli with fluffy rice and a rich cheese sauce for a comforting side that pairs beautifully with savory sausage dishes.

Slow Cooker Kielbasa and Cabbage

A simple and hearty meal featuring sliced kielbasa, cabbage, and seasonings, cooked to perfection in a slow cooker.

Mashed Potato and Sausage Bake

Creamy mashed potatoes mixed with chunks of sausage, topped with cheese, and baked until bubbly and golden. A delicious variation that complements the casserole nicely.

Kielbasa Pasta Primavera

A light and flavorful pasta dish featuring fresh vegetables sautéed with kielbasa, tossed in a garlic and olive oil sauce. An excellent way to enjoy kielbasa in a different form.

Sweet Potato Casserole with Marshmallows

Pair the savory Kielbasa casserole with a sweet potato version, topped

with mini marshmallows for a delightful contrast of flavors on your plate.



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