



# **Sausage Green Bean Potato Casserole**



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## 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.

See also [Rotel Dip](#)

## 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

## Preparation of Ingredients

Ensure that all ingredients, including sausages, green beans, and potatoes, are thoroughly washed and cut into appropriate sizes for even cooking.

## Layering Ingredients

When assembling the casserole, layer the ingredients in the baking dish to create a uniform distribution of flavors and textures throughout the dish.

## Baking

Bake the casserole in a preheated oven at the specified temperature until the sausage is cooked through and the potatoes are tender, allowing time for the flavors to meld.

See also [Baked Apple Fritters](#)

## Resting Time

Let the casserole rest for a few minutes after baking. This helps the ingredients to set and makes serving easier.

# FAQ

## Can I use different types of sausage?

Yes, you can substitute different types of sausage according to your taste preference, such as chicken, turkey, or plant-based sausages.

**What can I substitute for green beans?**

You may use other vegetables such as broccoli, asparagus, or carrots if you prefer or if green beans are not available.

**How do I know when the casserole is done?**

The casserole is done when the sausage is fully cooked and the potatoes are fork-tender. You can check the internal temperature of the sausage to ensure it reaches 165°F.

**Can I prepare this casserole in advance?**

Yes, you can prepare the casserole ahead of time and refrigerate it. Just pop it in the oven when you're ready to bake.

**How do I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to 3-4 days. For longer storage, you can freeze it.



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## Conclusion

This Sausage Green Bean Potato Casserole is a comforting and flavorful dish that brings together hearty ingredients for a satisfying meal. It's easy to prepare and perfect for a family dinner or a cozy get-together. Whether you enjoy it as a main dish or a side, this casserole will surely become a favorite at your table.

## More recipes suggestions and combination

### **Chicken and Vegetable Casserole**

Combine tender chicken pieces, assorted vegetables, and creamy sauce for a delicious twist on casserole night.

### **Beef and Broccoli Casserole**

A savory mix of ground beef, fresh broccoli, and a cheesy sauce creates a hearty meal in one dish.

See also [Oklahoma Onion Burgers Recipe](#)

### **Italian Sausage and Peppers Bake**

Sauté Italian sausage with bell peppers and onions, then mix with pasta and cheese for an Italian-inspired casserole.

### **Vegetable Quinoa Casserole**

Packed with nutritious vegetables and quinoa, this light yet filling casserole is perfect for a healthy dinner option.

### Cheesy Ham and Potato Bake

Combine diced ham, creamy potatoes, and a rich cheese sauce for a delightful, rich casserole that's great for leftovers.



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