



Sausage & Hash Brown Delight

Introduction

When it comes to weeknight dinners, simplicity and flavor are key. We all know the struggles of juggling work, family, and social commitments, and sometimes the last thing we want to do is spend hours in the kitchen preparing a meal. That's where dump meals come into play. This Super Easy Kielbasa and Hashbrown Casserole is not only a breeze to prepare, but it also delivers a satisfying meal that the entire family will love. With a total cost of around \$12 or less, it feeds a group beautifully, making it a budget-friendly option for busy weeknights or gatherings.

In this article, we will take you step-by-step through the ingredients, preparation, cooking process, and even some additional tips to customize your dish. Whether it's a cozy family dinner or a potluck, this

dish is sure to impress without requiring you to slave away in the kitchen.

Detailed Ingredients

Kielbasa or smoked sausage

For this recipe, you'll need one package of Kielbasa or smoked sausage. Ekrich Sausage is a great option that provides a delicious smoky flavor.

Frozen hash browns

Grab a 32 oz bag of frozen hash browns. These will provide the hearty base for your dish, adding both texture and bulk.

Small onion

A small onion, when diced, will infuse the dish with flavor. It acts as a foundational aromatic alongside the sausage.

Cheddar cheese

You will need 2 cups of shredded cheddar cheese. This adds creaminess and richness, making the casserole cheesy and delicious.

Sour cream

Half a cup of sour cream adds tanginess and creaminess, balancing out the richness from the cheese and sausage.

Milk

For this recipe, you'll require ½ cup of milk to create a smooth and creamy texture.

Cream of mushroom or chicken soup

Use one 10 oz can of cream of mushroom or chicken soup. This not only adds flavor but also helps bind the ingredients together.

See also [Garlic Butter Shrimp and Steak](#)

Salt and pepper

Both salt and pepper are essential for seasoning, enhancing the natural flavors of the dish.

Minced garlic and onion powder

These spices add extra depth to the casserole. Adjust according to your taste for maximum flavor.

Prep Time

Prep Time: 15 minutes

Preparation involves simple chopping, mixing, and layering, making it an accessible option even for novice cooks.

Cook Time, Total Time, Yield

Cook Time: 6 hours on low or 3-4 hours on high

Total Time: Approximately 6 hours 15 minutes (including prep)

Yield: Serves 6-8

This recipe offers substantial servings, making it perfect for feeding larger groups or for enjoying leftovers.

Detailed Directions and Instructions

Prepare the Ingredients

Begin by cutting your Kielbasa or smoked sausage into bite-sized chunks. Dice the small onion into small pieces to release its flavors when cooked.

Prepare the Slow Cooker

Grease your slow cooker with cooking spray or use a crockpot liner to make for easy clean-up. This will help keep your casserole from sticking.

Add the Sausage and Hash Browns

In the greased slow cooker, add the cut sausage and frozen hash browns. The combination of these two ingredients creates the heart of your dish.

Add the Onion and Cheese

Next, sprinkle the diced onion over the sausage and hash browns, followed by adding 1.5 cups of shredded cheddar cheese, saving a bit for later to top the casserole.

Mix the Creamy Base

In a separate bowl, combine the cream of mushroom soup, milk, and sour cream. Mix until smooth, and season with salt, pepper, minced garlic, and onion powder to taste.

Combine the Mixtures

Pour the creamy mixture over the layers in the slow cooker, ensuring everything is evenly coated.

See also [Peanut Butter Cookies](#)

Add More Cheese

Sprinkle the remaining $\frac{1}{2}$ cup of shredded cheddar cheese on top of the

mixture in the slow cooker. This will melt beautifully and create a cheesy topping.

Cook the Casserole

Cover and cook on low for 6 hours, or on high for approximately 3-4 hours. The meal is done when the hash browns are tender, and everything is heated through.

Serve and Enjoy

After cooking, stir the ingredients gently before serving. Enjoy this dish alongside a fresh salad or roasted vegetables for a complete meal. Don't forget to add Texas garlic toast for a fantastic finishing touch!

Notes

Note that you can modify the recipe to suit your family's tastes. You can add vegetables like bell peppers or mushrooms for added nutrition, or you can use different kinds of cheese for a unique flavor twist.

Cook Techniques

Using a slow cooker not only simplifies the cooking process but also ensures the flavors meld beautifully over time. The gentle heat cooks the ingredients evenly while allowing the cheese to create a delightful, gooey texture.

FAQ

Can I use fresh potatoes instead of frozen hash browns?

Yes, you can! However, you'll need to peel and grate the potatoes and potentially adjust the cooking time to ensure they become tender.

What if I don't have sour cream?

Greek yogurt is an excellent substitute for sour cream and will provide a similar creaminess with a slightly tangy flavor.

Can I freeze leftovers?

Absolutely! This casserole freezes well. Just portion it into airtight containers and store it for up to 3 months. When ready to eat, reheat in the oven or microwave until warmed through.

Can I make this in the oven?

Yes! You can preheat your oven to 350°F, combine all the ingredients in a baking dish, cover with foil, and bake for about 45 minutes, removing the foil for the last 15 minutes to allow the cheese to brown.

See also Kale Smoothie

Can I make this vegetarian?

Absolutely! You can omit the sausage and use vegetables such as zucchini, mushrooms, and bell peppers, or a plant-based sausage for added flavor.

Conclusion

This Super Easy Kielbasa and Hashbrown Casserole is a wonderful meal option for those busy weeknights when you want something delicious, cheap, and filling without spending all day in the kitchen. By utilizing simple ingredients that are easy to layer in a slow cooker, this recipe proves that you do not need to sacrifice flavor for convenience.

Gathering around the table to enjoy a meal made with love—and

minimal effort—can rejuvenate family time, and this dish can help create those memorable moments. So why not give this recipe a try, and enjoy the delightful flavors with your loved ones?

More recipes suggestions and combination

Cheesy Chicken and Rice Casserole

For a twist, try substituting chicken for the sausage and incorporating rice into the dish for a different yet comforting flavor.

Vegetable and Bean Chili

For a vegetarian option, whip up a hearty chili using various beans, diced tomatoes, and your favorite vegetables, slow-cooked for deep flavors.

BBQ Pulled Pork Sliders

For a fun twist, make BBQ pulled pork sliders with coleslaw using your slow cooker to create tender pulled pork effortlessly.

Stuffed Bell Peppers

Use a mixture of rice, quinoa, and veggies stuffed into bell peppers, baked until tender for a healthy option.

Beef Stroganoff

Make a delicious beef stroganoff with tender beef, mushrooms, and a creamy sauce served over egg noodles for a comfort food favorite.

No matter which recipe you choose, enjoy the simplicity and satisfaction of preparing easy and scrumptious meals for you and your loved ones!