



Creamy Sausage and Potato Casserole

Description

This Creamy Sausage and Potato Casserole is a satisfying and flavorful dish that's perfect for a family meal. Layers of thinly sliced potatoes and a savory Italian sausage mixture, enriched with creamy soup, sour cream, and plenty of cheddar cheese, bake together until tender and bubbly.

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Ingredients:

Ingredient	Quantity
Italian sausage	1 lb
Potatoes	6 medium
Onion	1 medium
Garlic	2 cloves
Cheddar cheese	2 cups
Sour cream	1 cup
Cream of mushroom soup 1 (10.5 oz) can	
Milk	1/2 cup
Salt	1 teaspoon
Black pepper	1/2 teaspoon
Butter	2 tablespoons
Fresh parsley (optional)	1/4 cup

Instructions:

- 1. Preheat Oven and Prepare Dish:** Preheat your oven to 375°F (190°C). Grease a 9×13 inch baking dish and set it aside.

2. **Cook Sausage:** In a large skillet over medium heat, cook the Italian sausage until it is browned and crumbled. Remove the cooked sausage from the skillet and drain off any excess fat.
3. **SautÃ© Aromatics:** In the same skillet, add the diced onion and cook until it becomes translucent. Then, add the minced garlic and cook for another minute until fragrant. Remove the skillet from the heat.
4. **Combine Casserole Filling:** In a large bowl, combine the cooked and crumbled Italian sausage, the sautÃ©ed onion and garlic, the shredded cheddar cheese, sour cream, cream of mushroom soup, milk, salt, and black pepper. Mix all the ingredients together thoroughly.
5. **Layer Casserole:** Arrange half of the thinly sliced potatoes in an even layer in the bottom of the prepared baking dish. Spread half of the sausage mixture evenly over the layer of potatoes. Repeat the layering process with the remaining sliced potatoes and the remaining sausage mixture.
6. **Add Butter:** Drizzle the melted butter evenly over the top of the assembled casserole.
7. **Bake Covered:** Cover the baking dish tightly with aluminum foil and bake in the preheated oven for 45 minutes.
8. **Bake Uncovered:** After 45 minutes, carefully remove the aluminum foil from the baking dish. Continue baking for an additional 15 minutes, or until the potatoes are tender when pierced with a fork and the top of the casserole is golden brown and bubbly.
9. **Cool and Garnish (Optional):** Allow the Creamy Sausage and Potato Casserole to cool for a few minutes before serving. If desired, sprinkle the top with chopped fresh parsley for a touch of color and freshness. Serve warm and enjoy this hearty and comforting casserole!

Category

1. Oven Recipes

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