



Sausage and Potato Casserole with Spring Veggies

Description

Ingredients

- 1 lb of your favorite sausage, sliced
- 4 medium-sized potatoes, peeled and chopped into bite-sized pieces
- 1 cup of asparagus, trimmed and cut into 1-inch pieces
- 1 small yellow onion, diced
- 2 cloves of garlic, minced
- 1 cup of shredded cheddar cheese
- 1 cup of chicken or vegetable broth
- 2 tablespoons of olive oil
- 1 teaspoon of dried thyme
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Directions

1. Preheat your oven to 375°F (190°C) and lightly grease a 9x13 inch baking dish with a bit of olive oil or cooking spray.
2. Heat a large skillet over medium heat and cook the sausage slices until they're nicely browned. Remove them from the skillet and set aside.
3. In the same skillet, add the chopped potatoes and cook for about 10 minutes, or until they start to soften. You might want to add a touch more oil if needed.
4. Add the diced onion and minced garlic to the potatoes and continue to cook for another 3-5 minutes until the onion is translucent.
5. Transfer the cooked potatoes, onions, and sausage into the prepared baking dish and gently mix in the asparagus.
6. Choose a comfortable height in a corner of your pan to pour in the broth evenly. Then sprinkle the dried thyme, salt, and pepper over the mixture.
7. Cover the dish with aluminum foil and bake in the preheated oven for about 20 minutes.
8. Remove the foil, sprinkle the shredded cheddar cheese over the top, and bake for an additional 15 minutes, or until the cheese is bubbly and golden brown.
9. Let the casserole rest for a few minutes before garnishing with fresh parsley. Serve warm and enjoy the abundance of flavors!

Variations & Tips

Feel free to swap out the sausage for a plant-based alternative to make it vegetarian-friendly.

If your family isn't a fan of asparagus, substitute with other spring veggies like sliced carrots or fresh spinach.

For a creamier texture, consider adding a dollop of sour cream or a splash of heavy cream to the potato mixture before baking.

Got leftovers? They make a fantastic breakfast the next day. Just reheat in the oven or microwave.

Remember, the best dishes are made with love, so don't stress about perfection. Cooking is about bringing family together, and this casserole is just the dish to do it.

Category

- Oven Recipes

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