

## This Cheesy Kielbasa Hashbrown Casserole Is the \$12 Dump Dinner

Why This Dump Meal Deserves a Spot in Your Weekly Lineup



**OVEN**  
**375°F**

**TIME**  
**3 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 package Kielbasa or smoked sausage (like Eckrich), cut into chunks
- 1 (32 oz) bag frozen hashbrowns
- 1 small onion, diced
- 2 cups shredded cheddar cheese (divided)
- 1/2 cup sour cream
- 1/2 cup milk
- 1 (10 oz) can cream of mushroom or cream of chicken soup
- Salt and black pepper, to taste
- Garlic powder and onion powder, to taste
- Optional: minced garlic or garlic powder for extra flavor

### DIRECTIONS

- 1.** Add Everything to the Crockpot: I start by spraying or lining my slow cooker with a crockpot liner for easy cleanup. Then I dump in the sliced kielbasa, frozen hashbrowns, diced onion, and 1 1/2 cups of the shredded cheddar cheese.
- 2.** Mix the Creamy Sauce: In a separate bowl, I mix the cream soup, milk, and sour cream until smooth. Then I season it with salt, pepper, garlic powder, and onion powder to taste. (Sometimes I throw in a pinch of paprika or cayenne for a little kick.)
- 3.** Pour and Stir: I pour the creamy mixture over everything in the crockpot and give it a quick stir to combine. It doesn't have to be perfect-the cheese will melt and blend while it cooks.
- 4.** Top and Cook: I sprinkle the remaining 1/2 cup of cheddar cheese on top, then cover and set the slow cooker to low for 6 hours or high for 3 to 4 hours, depending on how soon I need it. When it's done, the hashbrowns are tender, the cheese is bubbly, and the whole thing smells amazing.

### TIPS FOR SUCCESS

No need to thaw the hashbrowns : They cook perfectly from frozen.

Want it crispier? : Pop a serving under the broiler for 2-3 minutes to get a little golden crust on top.

Add-ins welcome : Bell peppers, jalapeños, or even a handful of spinach can mix right in.

Make it spicier : Use spicy sausage or add hot sauce to the creamy mixture.

