

Cheesy Ranch Potatoes and Sausage - The Ultimate Comfort Skillet

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OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 lb smoked sausage, sliced into coins
- 2 bell peppers, chopped (any color)
- 1 medium onion, diced
- 1 regular bag frozen shredded hash browns (about 30 oz)
- $\frac{3}{4}$ cup heavy whipping cream
- 1 can cheddar cheese soup (10.5 oz)
- $\frac{1}{2}$ cup sour cream
- 1 packet ranch seasoning (or 3 tbsp homemade mix)

DIRECTIONS

1. Preheat Oven & Prep Dish: Preheat oven to 375°F (190°C).
2. Lightly grease a 9x13-inch baking dish.
3. SautØ the Sausage & Veggies: In a large skillet, cook the sausage slices over medium heat until browned.
4. Add chopped onion and bell peppers and sautØ until softened, about 5 minutes.
5. Mix the Creamy Base: In a large bowl, whisk together: Cheddar cheese soup
6. Sour cream
7. Heavy whipping cream
8. Ranch seasoning packet
9. Combine & Assemble: Add the frozen hash browns, sautØed sausage and veggies, and creamy mixture to the bowl.
10. Mix until everything is evenly coated.
11. Bake: Pour into prepared baking dish.
12. Optional: sprinkle shredded cheddar on top for an extra cheesy crust.
13. Bake uncovered for 35-40 minutes, or until bubbly and golden on top.

SWAPS & NOTES

Lightly grease a 9x13-inch baking dish. 2 SautØ the Sausage & Veggies In a large skillet, cook the sausage slices over medium heat until browned.

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TIPS FOR SUCCESS

Add spice: Toss in red pepper flakes or use spicy sausage.

More cheese, please: Top with extra cheddar, Monterey Jack, or pepper jack.

Use a combo of shredded cheese + a splash of milk and cornstarch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-ranch-potatoes-and-sausage-the-ultimate-comfort-skillet/>