

Cheesy Kielbasa & Hashbrown Slow Cooker Casserole - A \$10 Dump Dinner

Dump-Style Slow Cooker Hashbrown & Kielbasa Casserole



TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 (32 oz) bag frozen hashbrowns
- 1 package kielbasa, diced (or use smoked sausage)
- 1 small onion, diced
- 2 cups shredded cheddar cheese, divided
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup milk
- 1 (10 oz) can cream of mushroom or cream of chicken soup
- Salt, pepper, garlic powder, onion powder (optional but recommended)

DIRECTIONS

1. ? Step 1: Dump the Base: Grease your slow cooker. Add the hashbrowns, diced kielbasa, onion, and $\frac{1}{2}$ cups of the shredded cheese. Stir to combine.
2. ? Step 2: Make the Creamy Mixture: In a bowl, whisk together the cream of soup, milk, sour cream, and seasonings to taste (salt, pepper, garlic powder, onion powder). Pour evenly over the hashbrown mixture in the slow cooker.
3. ? Step 3: Top & Cook: Sprinkle the remaining $\frac{1}{2}$ cup of cheese over the top. Cover and cook on LOW for 6 hours or HIGH for 3-4 hours, until everything is hot, bubbly, and the edges start to get golden.

TIPS FOR SUCCESS

- Don't thaw the hashbrowns -they cook perfectly from frozen.
- Use block cheese and shred it yourself for best meltability.
- Transfer to a baking dish and broil for 3-5 minutes before serving (optional).

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/cheesy-kielbasa-hashbrown-slow-cooker-casserole-a-10-dump-dinner/>