

## Cheesy Ranch Potatoes and Smoked Sausage - The Ultimate Comfort Casserole

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**OVEN**  
**375°F**

**TIME**  
**60 min**

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### INGREDIENTS

1 lb Monon Meats smoked sausage, thinly sliced  
2 lbs potatoes, diced  
1 cup shredded cheddar cheese  
1 packet ranch dressing mix  
¾ cup milk  
¼ cup melted butter  
1 onion, finely diced  
2 cloves garlic, minced  
Salt and pepper, to taste  
¾ cup chopped green onions, for garnish

### DIRECTIONS

1. Preheat: Preheat oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish.
2. Cook the Sausage: In a large skillet over medium heat, brown the sliced sausage until nicely caramelized. Remove and set aside.
3. Sauté the Aromatics: In the same skillet, sauté the diced onion and minced garlic until soft and translucent.
4. Mix the Casserole: In a large mixing bowl, combine the diced potatoes, cooked sausage, sautéed onions and garlic, shredded cheese, ranch seasoning, milk, and melted butter. Season with salt and pepper to taste. Stir until fully combined.
5. Bake Covered: Transfer the mixture to your greased baking dish. Cover with foil and bake for 60 minutes.
6. Finish Uncovered: Remove the foil and bake for an additional 15 minutes, until the top is golden and the potatoes are fork-tender.
7. Garnish & Serve: Sprinkle with chopped green onions and serve hot. Get ready for requests for seconds!

### SWAPS & NOTES

Sausage options : Any fully cooked smoked sausage will work-turkey, beef, kielbasa, or andouille if you like it spicy.

Potatoes : Yukon Gold or red potatoes hold their shape best.

Cheese : Try Monterey Jack, Colby, or pepper jack for a different twist.

Extra veggies : Add bell peppers, corn, or diced mushrooms for extra texture. ??? Directions 1.

## TIPS FOR SUCCESS

Cut potatoes evenly for consistent cooking.

Don't skip the foil -it helps steam and soften the potatoes before the final golden bake.

Pre-cook sausage well to maximize flavor and reduce excess grease in the dish.

Let it rest for 5-10 minutes after baking so it thickens slightly and is easier to serve. ?

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

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