

Easy Kielbasa Hashbrown Crockpot Bake - Cheap, Cheesy, and Crowd-Pleasing

Slow Cooker Hashbrown and Kielbasa Casserole



OVEN
350°F

METHOD
Slow cooker

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INGREDIENTS

- 1 (32 oz) bag frozen hashbrowns
- 1 package kielbasa, diced
- 1 small onion, diced
- 2 cups shredded cheddar cheese
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ cup milk
- 1 (10 oz) can cream of mushroom or cream of chicken soup
- $\frac{1}{2}$ cup additional shredded cheese (for topping)
- Salt, pepper, garlic powder, and onion powder (to taste)

Instructions:

1. Layer the Base:
2. Mix the Sauce:
3. Assemble and Cook:
4. Cook:

Cook on low for 6 hours or high for 3-4 hours, until hot and bubbly.

Serve with a simple salad, roasted veggies, or garlic toast for a full meal.

Tips for Success:

Swap proteins: Try smoked turkey sausage, diced chicken, or veggie sausage.

Cheese choices: Mix in Monterey Jack, Colby, or pepper jack for variety.

Add-ins: Try diced bell peppers, green onions, or frozen corn for extra flavor.

Serving Suggestions & Pairings:

A crisp garden salad with vinaigrette

Roasted green beans or broccoli

Texas garlic toast (yes, please)

Or a refreshing drink like Blueberry Lemonade

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

Tomato Skillet with Okra

Storage and Leftovers:

Refrigerate: Store in an airtight container for up to 4 days.

Reheat: Microwave in portions or warm in the oven at 350°F until heated through.

Freeze: Freeze cooled portions in airtight containers for up to 2 months. Thaw overnight in the fridge before reheating.

More Recipes You'll Love:

Grasshopper Pie

Final Thoughts:

DIRECTIONS

1. Layer the Base: Grease the inside of your slow cooker. Add hashbrowns, diced kielbasa, onion, and 2 cups of cheddar. Stir lightly to combine.
2. Mix the Sauce: In a bowl, whisk together the cream soup, milk, sour cream, and seasonings of choice (salt, pepper, garlic powder, onion powder). Mix until smooth.
3. Assemble and Cook: Pour the creamy mixture evenly over the hashbrown mixture in the slow cooker. Stir gently to distribute. Top with $\frac{1}{2}$ cup more shredded cheese.
4. Cook: Cook on low for 6 hours or high for 3-4 hours, until hot and bubbly.
5. Serve with a simple salad, roasted veggies, or garlic toast for a full meal.
6. Tips for Success: Swap proteins: Try smoked turkey sausage, diced chicken, or veggie sausage.
7. Cheese choices: Mix in Monterey Jack, Colby, or pepper jack for variety.
8. Add-ins: Try diced bell peppers, green onions, or frozen corn for extra flavor.
9. Serving Suggestions & Pairings: Serve this casserole with:
10. A crisp garden salad with vinaigrette
11. Roasted green beans or broccoli
12. Texas garlic toast (yes, please)
13. Or a refreshing drink like : Blueberry Lemonade
14. Need more cozy meal inspiration?
15. Easy : Turkey Wings
16. Cajun : Chicken Sausage Gumbo

17. Tomato : Skillet with Okra
18. Storage and Leftovers: Refrigerate: Store in an airtight container for up to 4 days.
19. Reheat: Microwave in portions or warm in the oven at 350°F until heated through.
20. Freeze: Freeze cooled portions in airtight containers for up to 2 months. Thaw overnight in the fridge before reheating.
21. More Recipes You'll Love: Grasshopper Pie
22. Final Thoughts: This Slow Cooker Kielbasa Hashbrown Casserole is the kind of low-effort, high-reward dinner that deserves a permanent place in your recipe rotation. Whether it's for a busy weeknight or potluck dinner, it's the comfort food that never disappoints.
23. Tried it? Share your twist and tag @chefmaniac-we'd love to see what you serve it with!

TIPS FOR SUCCESS

Swap proteins: Try smoked turkey sausage, diced chicken, or veggie sausage.

Cheese choices: Mix in Monterey Jack, Colby, or pepper jack for variety.

Add-ins: Try diced bell peppers, green onions, or frozen corn for extra flavor.

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

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